

AUGUST 18, 1956

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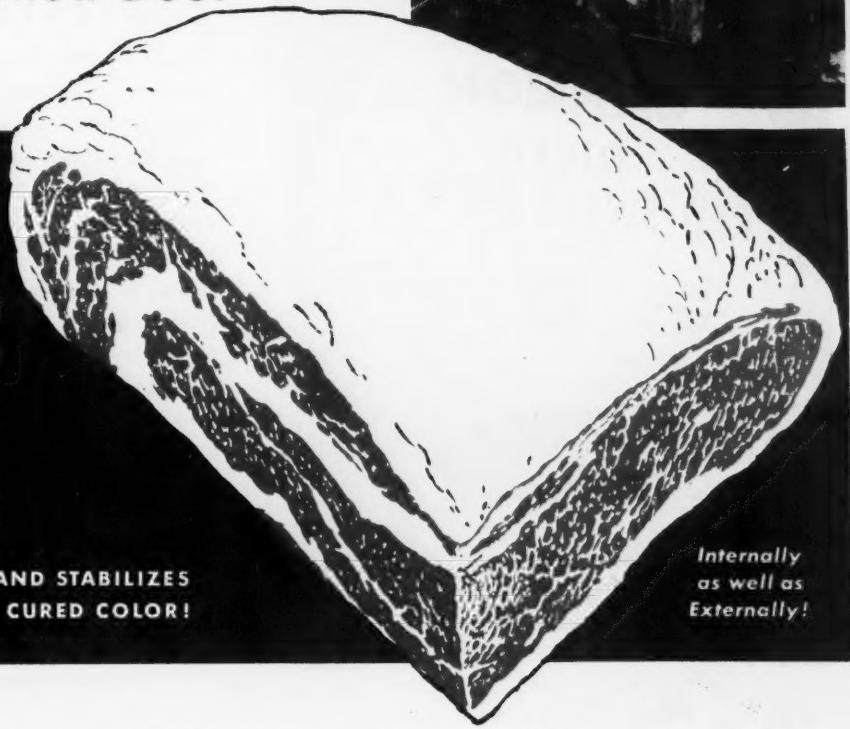
Buffalo

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Patents Applied for

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BOTTLENECK!
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THE NATIONAL Provisioner

VOLUME 135 AUGUST 18, 1956 NUMBER 7

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Vol. 135 No. 7
AUGUST 18, 1956

Repeat Treatment?

Before Congress convenes again, every packer—small and large—should give careful consideration to one regulatory proposal that probably will be introduced, and try to form his own views on the subject.

We refer to legislation designed to transfer jurisdiction over trade practices in the meat packing and processing industry from the U.S. Department of Agriculture to the Federal Trade Commission.

It is easy to form a snap judgment on the question, based in part on one's kinship with a particular segment or faction of the business, but it is more difficult to reason and decide objectively what is best for the industry as a whole and for one's own enterprise as a part of that industry.

It should be remembered that the meat industry was subject to FTC regulation during the closing years of World War I and immediately thereafter. During that period the industry was under constant investigation. The rumors, half-truths, innuendoes and suspicions, which were uncovered or manufactured by the FTC investigators, were not verified and passed along to the tribunal for judicial examination, but, instead, were issued to the press and the public in a stream of releases and "leaks."

Some packers suffered more through this process of trial by hearsay, but all meat packers suffered a great deal. The whole livestock and meat industry went into a "valley of the shadow" from which it was slow to emerge.

The shabby treatment which was given the industry at that time is enough, in itself, to arouse fear that it might suffer a like fate again under the FTC.

News and Views

There Is No Need at the present time for the Department of Agriculture to launch a beef procurement program, it was the consensus of the group representing livestock producers, packers, distributors and farm organizations at a day-long conference with USDA officials late last week in Washington. Such action had been asked by the general council of the American National Cattlemen's Association. Although there were some differences of opinion, the general view was that recent improvements in market prices for cattle have made an emergency program unnecessary. The group recommended that the USDA set up machinery and have it ready for such action if subsequent developments make it desirable. Meanwhile, the group generally agreed, there should be an intensive industry-wide merchandising program to stimulate beef consumption during the coming months of heavy cattle marketings, and continued attention should be given to the development of export markets. The AMI, NIMPA and WSMPA were represented at the meeting.

Dates And Places of all the regional meetings to be held by the National Independent Meat Packers Association in the 1956-57 year have been announced by John A. Killick, executive secretary. They are: Eastern division, October 19-20, Belmont Plaza Hotel, New York City; Southern division, November 30-December 1, Fontainebleau Hotel, Miami Beach; Central division, January 25-26, Marott Hotel, Indianapolis; Southwestern division, March 1-2, Statler-Hilton Hotel, Dallas, and Midwestern division, March 29-30, President Hotel, Kansas City. One feature of the meetings already determined, Killick said, is that there will be separate and concurrent sessions on sales training and accounting on Saturday morning, which is felt to be the most convenient time for accountants and salesmen of member firms to attend.

New Highs in dollar sales and net profit were attained by Canada Packers, Ltd., Toronto, and subsidiary firms for the fiscal year ended March 28, 1956, W. F. McClean, president, has disclosed in the company's annual report. Net profit from packinghouse operations amounted to \$4,019,480, an increase of 18.1 per cent over the previous year. Dollar sales at \$413,000,000 were up 13.4 per cent, and tonnage increased 15.4 per cent to 2,285,000,000 lbs. From each dollar of sales, McClean said, about 78c was paid to producers for livestock. Wages and other operating expenses required 16½c. After payment for materials and taxes, there remained a net profit of .9c from each sales dollar. Most striking feature during 1955, McClean said in his review of the industry, was the continued ability of Canada to consume substantially increased production of beef and pork. This expanding domestic market brought to the Canadian livestock producer a higher price for his product than any other world market could provide.

"A Fresh Bounce" in business and high employment during the rest of the year have been predicted by Secretary of Commerce Sinclair Weeks. The recent steel strike "did not upset the apple cart," Weeks said, and will not "necessarily trigger general inflation." However, he pointed out, the wage and fringe benefit settlement is "substantially in excess of the increased rate of productivity and if this trend continues long enough, inflation obviously would be the end result."

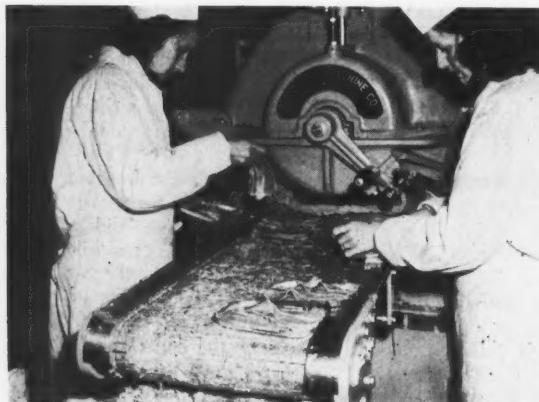


COMPONENT PARTS of foil package are shown by Moritz Marx in top photo. George Gunsberg, president of the company, examines outer container.

A SEASONAL sales decline provided the impetus for development of a new convenience meat product and a specialized home cooking package by Gunsberg Bros. Packing Co. of Detroit.

Late in 1954 the firm introduced a boneless brisket corned beef in consumer packages for national distribution. (See THE NATIONAL PROVISIONER of January 1, 1956, for details on this package and plant operation). Packaged corned beef sales volume has increased considerably and the company now is planning to expand the plant. The product represented the cumulative experience of the late Louis Gunsberg and his two sons,

AS MEAT is discharged by slicer it is placed on the package inserts in layers consisting of long and short pieces.



A Packaging Feature

Novel Package 'Foil's'

Richard and George, who now manage the business.

However, George Gunsberg, president, aware that sales slackened during summer months, decided to investigate factors behind the seasonal sales dip. Consumer sampling quickly pinpointed the cause. The housewife did not care to simmer corned beef for two or three hours during the summer heat. She liked the product but not the time required for preparation. There was no reason why this cooking operation could not be transferred to the packing plant, George decided. In-plant preparation is the very essence of other convenience foods which are being received with enthusiasm by the modern housewife.

Cooking the product was simple, but how to package prepared corned beef was a serious problem. Corned beef, for maximum taste appeal, must be moist. It can neither be dry nor allowed to dehydrate appreciably. "Dried product becomes woody and stringy in taste," George said.

The two brothers and the plant superintendent, Moritz Marx, discussed the problem with packaging engineers of Sutherland Paper Co. It was suggested that a foil pan might be the best container. However, this decision still left unsolved the question as to how the packaged product would retain its moistness after cooking.

Experimenting further, George Gunsberg found that the foil container could be used as the cooking pan. This still left the problem of moist cooking. He then decided that a foil package could be developed that would duplicate plant cooking conditions wherein a perforated vat is set in a closed cooking jacket. Sutherland designed, to his specifications, a foil package having three component parts: a pan, an insert and a lid. The bottom of the insert on which the sliced product rests has small perforations. The pan holds a small amount of water. When the consumer prepares corned beef, the water in the pan is converted into steam which simmers the product. Direct

INSERTS ARE check scaled for correct weight before going to next station for final steps in the assembly of the package.



Summer Sales Slump

heating in water is not desirable as this toughens the meat tissue, comments George Gunsberg. The three pan parts are crimped into a unit with a Sutherland machine.

It was decided to slice the briskets, as thin slices can be heated quickly with moist heat. Plant slicing simplifies serving in the home.

The Gunsbergs report that the package has met with a high degree of consumer acceptance. The housewife can now prepare a corned beef dish in about ten minutes. There are no pots to wash as the foil container serves as the cooking utensil. While management anticipates year-around acceptance of the product, it feels that peak sales for this item will be attained during summer months. This will dovetail with the firm's "whole piece" packaging operation which normally rises to a peak during winter months.

George Gunsberg has a patent pending on the package and packaging method.

In the processing steps, top quality briskets are cured and cooked. After cooking, briskets are spread on pans of stainless steel on shelf trucks. The meat is chilled in the packaging cooler. After tempering in the cool room for several hours, the meat is ready for high speed slicing.

The U. S. Slicing Machine operator trims the surface fat from the brisket. The trimmed brisket is sliced on the machine in a two-pass cycle. Slicing is done first along the chuck side, yielding long slices. After it is no longer possible to get long slices, the slicer is stopped and meat is cut on the plate side for short slices. This slicing technique minimizes brisket end loss, emphasizes Marx. By finishing the slicing from the plate side, the amount of meat held by the machine's gripper teeth is reduced.

As the meat is shingled onto the takeaway conveyor, two operators—the slicer-machine operator and another employee—place the slices on the foil package insert. Each insert carries long and short slices. The inserts then travel

OPERATOR fills bottom pan with water; places meat-filled insert in the bottom and then crimps the lid onto the pan.

to the four check-scale stations where weight is made, either with long or short slices, depending upon variance from standard.

The insert then travels on the Wendway rod conveyor to the crimping station. Here an operator fills a pan with a controlled amount of water and places the insert with the meat on top. She then places a lid on the insert and, with a hand-operated Sutherland machine, crimps all three components into one unit.

The size of the foil pan is 8 in. x 5¾ in. x 1½ in. The insert is the same size except that it is ½ in. deep. Foil gauge of the outer pan is .0035 in. and of the insert and lid .003 in.

The conveyor carries the crimped package to the packoff station where the unit is inserted into a four-color, printed, foil-laminated carton. The box, furnished by Sutherland, features on its face a full-platter display of sliced corned beef. Copy states meat is packed in a new self-steaming foil tray and is a "heat-n-eat" item. The package face also has product and firm identification along with inspection, weight and price panels. The colors are red, white, blue and yellow.

The back of the package carries simple cooking instructions. One edge of the crimped cover is loosened to allow steam to escape and the foil package is placed on a low flame for about ten minutes. The corned beef then is ready to be served. The component parts of the foil package can be used as serving dishes.

Pictures on the package illustrate the heating procedure. Suggested menus are listed.

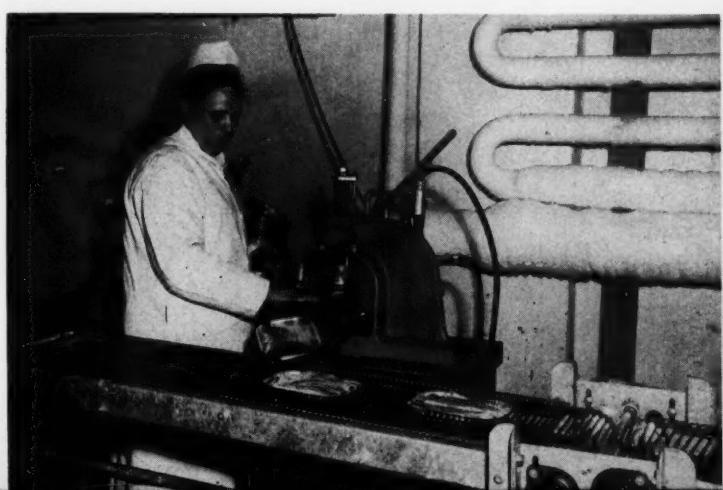
The package contains 6 oz. of product which is said to be sufficient for four servings.

After the foil package is inserted in the laminated box, it is placed in a vented shipping container and moved into a sharp freezer. Management believes freezing insures better handling and merchandising.

The firm currently is installing improved equipment which will expedite package assembly. An automatic water dispenser and crimper are being installed. The dispenser will eject water into two pans simultaneously. The Sutherland crimper will close the units as they move into it via conveyor. This new equipment will enable the firm to attain maximum production from the slicing machines, says Richard Gunsberg.

Management believes the new "heat-n-eat" package will level out its production and merchandising efforts so it can utilize plant and equipment to best advantage, lower unit cost and improve its competitive position.

CRIMPED PAN filled with ready-to-heat corned beef is placed in foil-laminated multicolored box; the unit is then frozen.



A Packaging Feature



POINT-OF-SALE posters show meat products now available in the new package.

CUDAHY Brothers Co. of Cudahy, Wis., has successfully introduced a new line of consumer-size, vacuum-packed, sliced luncheon meats through an aggressive advertising campaign and a new concept for using packaging and merchandising as sales tools. When consideration was given to adding a wide variety of sliced luncheon meats to its line, the company realized that most retailers would be reluctant to add another brand to their display cases unless there were definite advantages involved.

Just at the right time a fortuitous event occurred—Marathon Corp. in-

roduced its ADVAC package for vacuum-packed, sliced luncheon meats. ADVAC offered a new idea of protected visibility to vacuum-packed luncheon meat pouches and possessed many advantages for merchandising.

George Jacklin, in charge of package development at Cudahy Brothers Co., was quick to sense the advantages of the package and started to work on a packaging merchandising program that was to prove successful. Local market tests indicated that retailers liked the protective and visibility features of the new package. It was felt, however, that if something more could be done to improve further the merchandising potential at store level, success in this new venture would be assured.

A committee composed of Michael F. Cudahy, president; J. K. Stark, works manager; A. Drobka, fresh sausage sales and production coordinator, and Jacklin undertook to investigate ways of improving the merchandising potential of the new package. Taking his cue from the vertical display of sliced bacon, Jacklin decided to use this type of display with the new package. To implement his idea, the committee approved construction of stainless steel wire racks to hold the packages vertically.

Once again the package and the

STEP 1. Operator weighs and inserts sliced luncheon meat into the plastic pouch.

STEP 2. Unit pulls the vacuum and heat seals four pouches at the same time.

rack, known as the Patrick Cudahy luncheon cut display dispenser, were store tested. This time reaction was favorable from both retailers and consumers and the combination of package and display dispenser won high acceptance. Under the direction of Michael F. Cudahy, the "sales push" was organized and mass production started on the new display dispenser rack on which Cudahy Brothers Co. claims patent protection.

Supported by the firm's advertising agency, advertising and sales promotion manager A. J. McCullough was ready with a strong advertising program in the Milwaukee papers and television and radio spots, the theme being "3-to-1 Choice of Famous Chefs." This unique "Chefs' Choice" campaign was the result of a survey conducted for the company by an independent research organization that polled most of Milwaukee's leading chefs as to their taste preference in sliced luncheon meats. The identity of the Cudahy and competitive products was not known to the tasters. The results of the poll, McCullough said, gave "Patrick Cudahy" a three-to-one lead over other brands tested. Results were publicized in newspaper advertisements and point-of-sale material.

Newspaper ads were in full color. Prior to their appearance, salesmen

STEP 3. Two operators fit sealed pouches over window opening of the carton.



is Sales Package

were furnished with preprints as well as brochures outlining complete details of the advertising program and the new merchandising program. The well-planned campaign has successfully launched the new line of products in over 25 market areas.

Jacklin says that the new package and display dispenser supplement each other. The package is a combination of a vacuum pouch and the ADVAC die-cut heat seal paperboard folder. The completed package features the visibility factor, since the pouched product projects through the die-cut window of the folder.

A round die-cut window is used for the round sliced meat items, and a rectangular die-cut for items such as sliced, cooked or jellied meat loaves. The inner side of the folder is coated with a heat seal coating, which seals not only to itself but to the vacuum pouch as well. Pouch and folder assembly is simple. After the product is sealed in the vacuum pouch, the pouch is placed on the die-cut window side of the folder through the use of a jig. The short side panel is folded first and the large bottom panel is folded over the short panel. The package is then placed on the flight conveyor of the sealing machine.

The machine is a specially designed Great Lakes Stamp & Manufacturing

Co. unit built exclusively for Marathon Corp. Its function is to heat seal the ADVAC folder to the vacuum pouch and code date the back of the package.

Some advantages of the new package and its supporting display dispenser are:

1. The dispenser holds the packages upright with a small space between each package allowing for better circulation of refrigerated air in the case than is possible with stacked product.
2. Vertical display of product in the dispenser greatly lessens meat fading caused by display lighting as the face of the product is not fully exposed to direct rays of fluorescent lights.
3. The shopper has a full view of items offered in the display dispenser. This eliminates mixed stacking and burying some products under others.
4. Product name and brand are prominent for easy recognition.
5. Shopper can examine product by lifting package in dispenser. When released it falls back into place. A neat display is assured at all times.
6. Dispenser offers excellent control for optimum rotation of product. Fresh stock is placed in the rear and older stock in front. No extra handling and restacking are necessary.
7. The dispenser is carefully engineered to hold a proper load level for the display case, eliminating danger of going beyond safe refrigeration limits.
8. Retailer can lift entire dispenser and its contents out of the case when cleaning. It can be replaced in the same way, saving time and trouble in loading or unloading.

Dispensers are available in lengths

STEP 4. Folded carton moves to heat sealer where the container's ends are fused.

STEP 5. Shipping boxes are sealed with measured gummed tape from dispenser.

of 29½ in., 26 in., 23 in. and 19½ in. to fit most self-service counters.

Drobka reports the new package has eliminated leakers caused by flexing of pouches during retail display. While the new package board is lightweight, it is sufficiently rigid to prevent flexing of pouches and resulting leakers.

The package itself is well designed and makes use of the three colors, red, yellow and brown. The package board is white. Because the package provides full visibility, the color of the meat is dominant and, as McCullough points out, nothing should detract from this. The reverse side carries several recipes and has instructions for opening the package. By slitting three sides of the film on the face of the package as recommended, the pouch forms a flap that may be replaced over unused portion of the meat to prevent dehydration during storage in the consumer's refrigerator.

In its packaging operation, the firm uses two U. S. Slicing machines. One of these is equipped with a slide-off check scale arrangement and the machine slices, stacks and weighs in a continuous cycle. One operator handles the check weighing and pouch filling from this machine. The



PACKAGES IN rack holder are examined by (l. to r.) Steve Mikulas, chain store meat department manager; Adolph Drobka and George Jacklin of Cudahy Brothers Co.

other slicer is used for product such as cooked ham which requires greater care in weighing and pouching and for shingled product such as Canadian bacon. The latter machine is equipped with a standard U. S. Slicing Machine conveyor.

Sliced product is carried away on the conveyor to the two check sealers who weigh and pouch the product. The loaded pouches from both slicers are placed on a conveyor that carries them to the Vac-U-Pak machines. The operator positions the



CHOP-CUT

BOSS

**FOR
GREATER
YIELD**

CHOP-CUT—by the suspended chopping action, shape and size of the knives and omission of comb—permits more moisture to be added by retaining a greater amount of protein in the chopped meat. RESULT—a highly profitable product of extremely fine quality and tender, juicy texture.



VERSATILE

For all sausage products.

BETTER

Smoother emulsion of uniform texture.

FASTER

Turns out more products per hour.

COOLER

Less ice and more water. Cold water only used in some plants.

The "BOSS" CHOP-CUT is the finest chopper available for chopping all sausage meat products.

It performs all the requirements of the chopper to perfection. Available in 350 lb. and 700 lb. sizes.

Best Buy Boss



THE *Cincinnati* BUTCHERS' SUPPLY COMPANY
CINCINNATI 16, OHIO

pouches and presses two buttons which close the vacuum head. The machines vacuumizes and heat seals four packages per cycle. The vacuum head opens automatically when the cycle is completed. The operator removes the sealed pouches and places them on an adjacent table.

From here, two operators place the pouches in the ADVAC folders



JOSEPH KLOIBER, Cudahy packaging foreman, checks sealed packages.

using the jigs mentioned earlier. After the folding operation is completed, packages are fed into the sealing machine. The top, bottom and back of the folder are heat sealed as the package moves on the machine conveyor between the top and bottom sealing plates. Another plate in the machine seals the back panel of the package. Pressure bars in the machine allow the heat sealed surfaces to cool and the package discharged at the end of the machine has the vacuum pouch folded effectively sandwiched and fused inside the outer covering. None of the pouch edges is visible in the finished package. Just prior to discharge of the package a wheel dater imprints the code date on the back.

Finished packages discharge at a pack-off station where another operator places them in shipping containers which she seals with a dial-type, gummed tape dispenser. The dial is marked in inches. To get the length of tape needed, the operator dials the correct inch setting. The unit dispenses and cuts the tape.

Cudahy Brothers has plans for another ADVAC heat sealing machine and additional vacuumizing equipment to keep up with the growing sales of its sliced product.

Shelf-Item Meat Sandwich Spreads Are Launched by Armour and Company

A line of new sandwich spreads in six meat and flavor combinations now is being marketed by Armour and Company, Chicago.

Packed in re-usable, 4½-oz. party glasses, the new spreads cover the entire taste range from mild to zesty. Included in the new Armour line are liver with bacon; beef, garlic and dill; ham; beef with pickle and peppers; pork and beef and beef with barbecue flavor added. Each variety is ready to use without further preparation. The Armour line is believed to be the first line of this type.

The new spreads currently are being introduced in Chicago, Columbus, Ohio, Providence, Syracuse, and Charleston, W. Va. Additional distribution is planned on a market by market basis.

Initial advertising support for the spreads includes full-page newspaper advertising. Where available, color ads are being used.

Though the spreads are aimed primarily at the growing sandwich market, consumer testing studies by Armour indicated they also will be used for appetizers, canapes, TV and after-school snacks and for school and picnic lunches. Of the families surveyed, about half stated they would buy two or three spreads at one time. Another third of the families said they would buy four or more at a time. Each jar of spread will make six to eight sandwiches.

The packer is suggesting a retail price of 29¢ per glass. "We feel there



DISPLAY RACK for new Armour sandwich spreads includes introductory offer of four glasses free with each 24 ordered.

is a definite sales plus in merchandising all the varieties at the same price," said George W. Munro, Armour general manager of canned foods. "Pricing on the average for the line, rather than on individual items, is something new for this type of product, but we are confident it will work out satisfactorily," Munro added.

Not requiring refrigeration, the new spreads lend themselves to mass display on tables, counters and case tops. Chilling before serving, however, is recommended.

As an introductory offer, Armour is packing the spreads in a special display rack that includes four glasses free with each 24 ordered. On a 500-case order, Armour points out, this would amount to the equivalent of \$580 in free goods at retail.

WSMPA Northwest Regional Meeting Draws Big Group

One of the largest groups ever to attend a WSMPA northwest regional meeting was present August 10 at the Portland meeting, which attracted 112 persons.

Guest speakers included Dr. M. E. Kneckerbocker, chief of the division of animal industry, Oregon Department of Agriculture, who discussed the Oregon pilot meat inspection program; Dr. W. C. Woods, MIB inspector in charge of the Portland area, who spoke on the 50th anniversary of federal meat inspection, and Gale Smith of the American Sheep Producers Council, who described plans for lamb promotion.

Henry J. Kruse, chairman of the WSMPA board, and E. Floyd Forbes, president, also addressed the group.

More Meat Items for Baby

Four additional baby foods containing meat are being introduced by Gerber Products Co., which describes them as a helpful stepping-stone for "growing up" toddlers who are not yet ready for regular table fare. The new mildly-seasoned items are junior split peas with ham, junior beef and noodles with vegetables, junior egg yolks and ham, and strained egg yolks and ham.

Stockyard Marks 70th Year

The Seattle Union Stockyards Co., which operates Seattle's only commercial stockyard, is observing its 70th year of operation. Manager H. F. Hildenbrand reported that 80,000 cattle, 120,120 hogs and 40,888 sheep were handled through the stock yards during last year.

VACUUM PACK

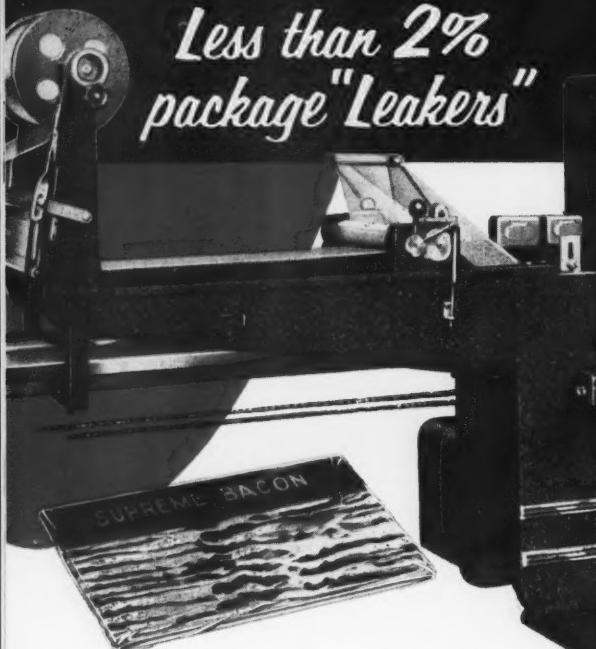
AND OTHER FOODS WITH

SLICED LUNCHEON MEATS

Guaranteed SEALING

Fast operating CAMPBELL
Wrapper seals in flavor,
freshness and color...with

*Less than 2%
package "Leakers"*



DRASTIC SAVINGS IN PACKAGING MATERIALS
AND LABOR ACTUALLY PAY FOR MACHINE
IN FOUR TO SIX MONTHS TIME!

Amazing, but true—and field proven by America's leading packers. Automatic, the machine requires only one person for push-button operation. And, savings up to 65% on wrapping materials alone are effected because wrapper tightly hugs the product—requires no costly bags, double wraps or large overlaps to insure *guaranteed* positive sealing.

High Speed Production—Sharply increased production effects further savings, too. Continuous feed, double vacuum head machine produces 40 to 70 units per minute—dependent upon wrap materials used. Single head machine—20 units and up.

Get The Facts Today—Learn about this revolutionary, new VACUUM PACK Wrapper—how and why its "leak-proof" packaging production can be *guaranteed*. Write for full particulars.

- 98% of packages positively sealed—guaranteed
- Eliminates shrinkage and color loss
- Tremendous savings in materials and labor
- 40 to 70 units per minute—double head
- Reduces spoilage—extends shelf life
- Increases sales appeal—wins new customers

Vacuum-wraps table-ready meats, bacon, loaves, patties and other self-service foods of various sizes and shapes in attractive, eye appealing, sales stimulating packages.

Guarantee

It is hereby guaranteed that out of every 100 units Vacuum-packed on a CAMPBELL Vacuum Pack Meat and Food Wrapper in regular production service—98% or more will be positively sealed against leakage at sealing areas of heat-sealing wrapping material used for the package.

HUDSON-SHARP MACHINE CO. • GREEN BAY • WIS.

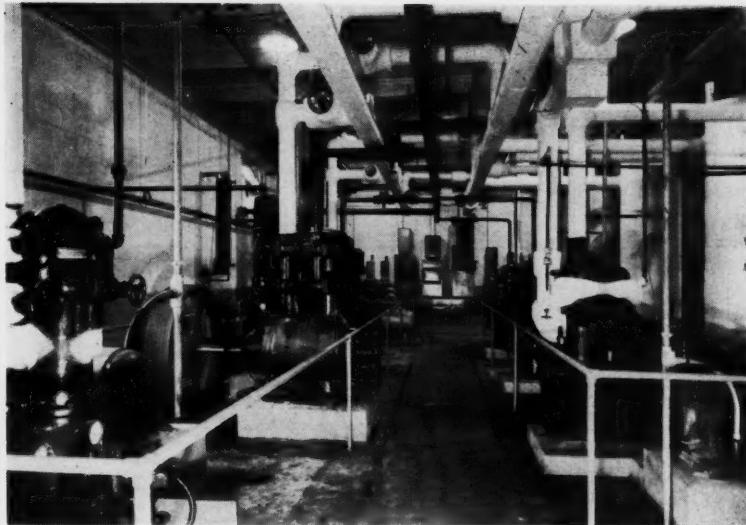
Manufacturers of Aniline and Gravure Presses, Folders, Interfolders, Laminators, Waxers, Embossers, Slitters, Sheeters, Roll Winders, Pick-up Machines, Crepers and Tissue Converting Units.

Write for catalog on your company letterhead.

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Refrigeration



Jackson Packing Co. Centralizes and Expands Refrigeration Facilities to Meet New Needs

THE new refrigerating machinery room and repair shop of the Jackson Packing Co., Jackson, Miss. (shown in the accompanying photographs) is an example of careful planning over several years, and is one phase of the company's expansion program which has continued during ten years. During this period president John Boman has made every effort to improve efficiency and maintain product quality while enlarging to meet the expanding needs of the Jackson area.

In the past, as new cooling requirements developed, the refrigerating machines were "stacked" up in the old machinery space until more room was available.

The expansion this year included a new sharp freezer and three new coolers so it was decided that this was the time to execute operation "move the engine room". T. R. King, the plant engineer, had been anticipating and planning this for a long time. The problems presented were numerous, but the most difficult was the one of keeping the plant operating while moving all the existing machinery.

The site selected was on the east slope of the plant adjacent to the new sharp freezer room. It was decided that a room 24 ft. wide was needed so that the compressors could be arranged in two rows and that

a room 68 ft. long would give sufficient room for both existing and new compressors and a shop. Adequate room for future expansion was provided on both ends. It was decided to place the cooling towers above the roof of the building and the condensers on the outside.

The crawling ground conditions around Jackson necessitated concrete piling under the building walls and there are also two piling under each compressor foundation. Although the walls of the new coolers are brick, concrete blocks were used in building the machinery room walls as a

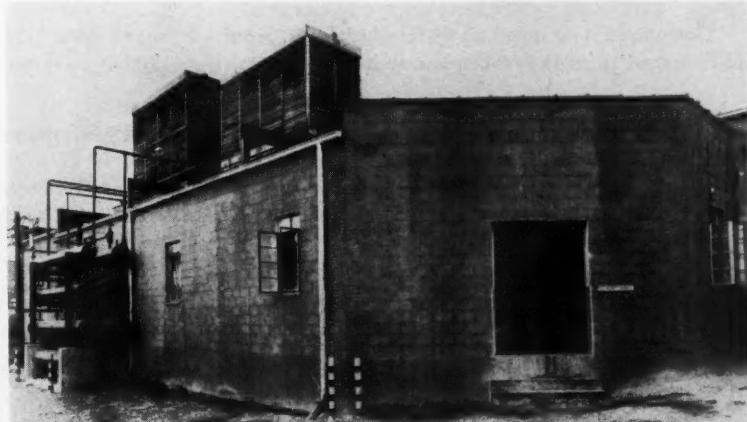
measure of economy. The cooling towers are supported on steel beams and columns resting on the piling.

Prior to the 1956 expansion the ammonia compressors consisted of two Frick 6 x 6's, one Frick 7 x 7 and a York 7½ x 7½. To take care of the new and old freezers a Frick booster compressor, size 8¾ in. bore by 6 in. stroke was added. A Frick 8 x 8 compressor was installed to take care of the other increased loads. Both are heavy duty industrial type machines.

The booster compressor is designed to operate from 0 lbs. suction (-28°) discharging to the main plant suction of about 25 lbs. It is equipped with a manual capacity control, refrigerated cylinder head jacket and Frick automatic shaft seal.

The ammonia piping system is designed to give maximum operating flexibility. The ammonia suction gas from the chill coolers is piped separately from the other high temperature rooms in order to allow a rapid pull down of the chill room temperatures without disturbing the general plant operation. All high stage compressors are connected to both of these suction gas lines and can be diverted from one to the other by opening and closing the line valve. The booster compressor discharge can be connected to either of these lines and the freezer suction can also be connected direct to either, thus bypassing the booster compressor.

Each of these suction gas lines, as well as the suction gas line from the freezer, is equipped with a large coil type accumulator. The hot liquid from the receiver passes through the coil in these tanks, boiling off any liquid "slop back" from air cooling units and, at the same time, it is being precooled on its way to the

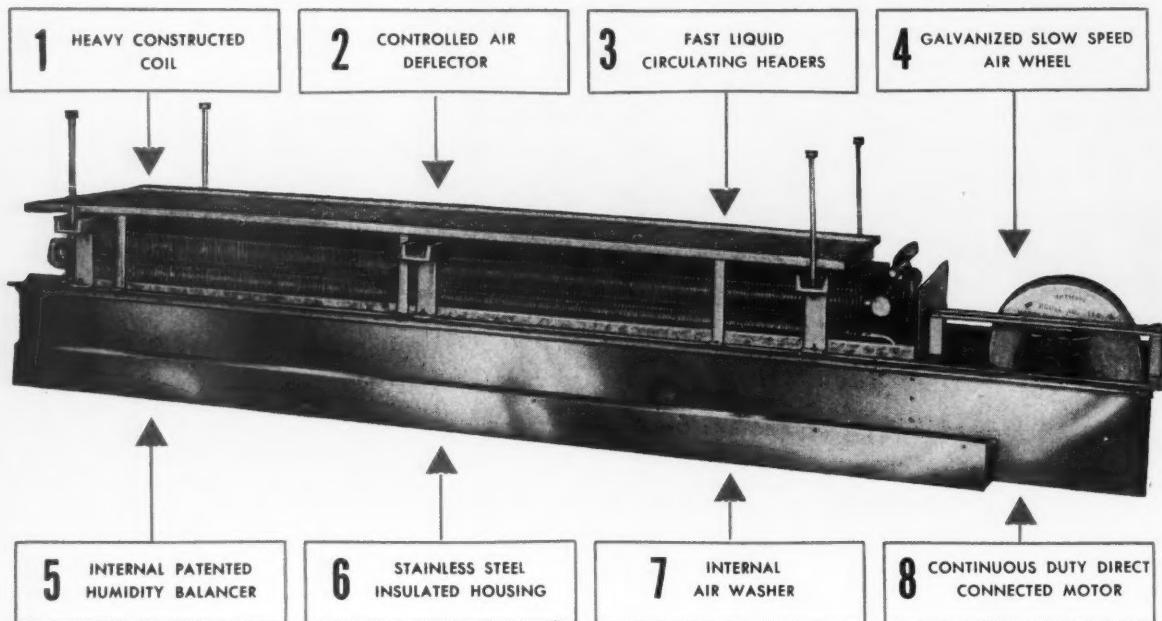


EXTERIOR of the new concrete block building with the condenser bank at the left.

Only GEBHARDTS CONTROLLED REFRIGERATION SYSTEMS

(OUT OF THE WAY — CEILING SUSPENDED)

gives you all these features:



1. The coil is of steel construction, hot dipped galvanized, of extra large size tubing containing extra large square footage.
2. Air deflector which can be raised or lowered increasing or decreasing the speed of the air; therefore, controlling the circulation of a given portion of the ceiling.
3. Fast liquid circulating headers keeping the coil at the highest efficiency and giving the greatest amount of heat transfer possible.
4. Galvanized slow speed air wheel which is rust proof and balanced so as to reduce noise to a minimum.
5. Internal patented humidity balancer, which keeps the room relative humidity in balance with the product; therefore, the least possible amount of shrinkage.
6. Stainless Steel insulated housing can be obtained on all models of GEBHARDT.
7. Internal air washer — All the air that is passed through a Gebhardt Unit must pass through a water bath, which removes molds, bacterias, and odors.
8. Continuous duty direct-connected motor of slow speed direct drive to the fan; therefore, no belts to tighten or replace.

Congratulations, Federal Meat Inspection Service... from the third generation of Gebhardt serving the Meat Industry

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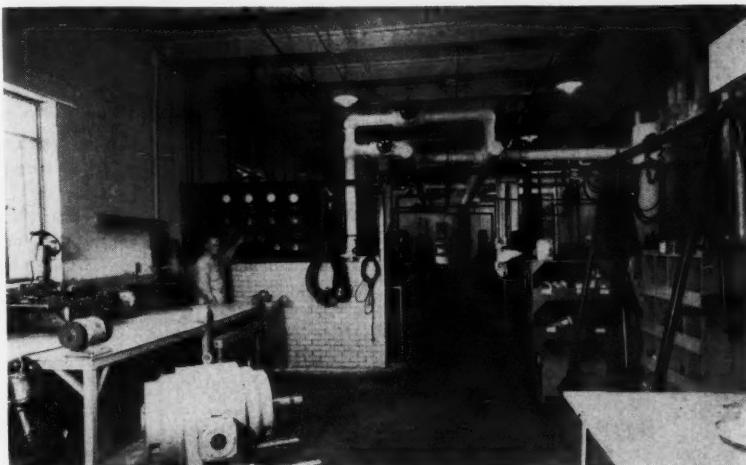
FRANKLIN 4-2478

THE NATIONAL PROVISIONER, AUGUST 18, 1956

respective evaporators. After the liquid leaves the accumulators it passes to a manifold where it enters lines leading directly to each cooler or

construction Co. was the general contractor and the installation was made under engineer King's supervision.

The results obtained have ex-



MACHINE SHOP end of the Jackson Packing Co. plant's new work center.

freezer. Each line is valved so that it may be shut in the machine room.

All suction lines and accumulators are covered with cork. Several of the lines are run across the roof to provide easy access to the machinery room and the insulation of these is covered with heavy felt and painted with aluminum paint.

The six condensers are the horizontal shell and tube type, headered together and equalized with the two receivers mounted below them. Two $7\frac{1}{2}$ -hp. and two 5-hp. water pumps circulate the water through the condensers and over the cooling tower. The two towers are the Marley atmospheric type and the pans are connected by a channel so that one float can maintain the water level for both.

The pumps are connected on a common suction and discharge line. Normal operation requires three pumps and one is on standby service.

In order to make this move without interfering with plant production, the new machinery was installed and put in operation before any attempt was made to move the existing machinery. Thus for several days there were two refrigerating systems in operation. The existing machines were then moved one by one to the new machinery room. The entire operation required two months, but there was not a single day of shutdown.

This plant expansion has been largely designed and construction supervised by the Munford Engineering Co. which also furnished much of the new machinery. The Howie Com-

ceeded expectations in every respect. They have (1) added much needed reserve capacity, (2) reduced the condensing pressure with resultant power savings, (3) simplified operation and (4) improved refrigeration throughout the plant.

Book Tells How to Build Sound Safety Attitudes

Fifty-two talks designed to build sound attitudes on accident prevention have been published in a volume, "Five-Minute Safety Talks for Foremen," by the National Safety Council. Especially useful to foremen and supervisors, the talks include material on attitudes, lifting and first aid, problems involving use of power-actuated hand tools, caustic chemicals, explosive dusts, flammable liquids, drills, saws and electricity. The author, Roland Blake, is co-author of "Industrial Safety" and an authority on industrial accident prevention.

Parks Is New Head of FAS Fats and Oils Division

George A. Parks, jr., has been appointed director of the fats and oils division of the USDA Foreign Agricultural Service.

Parks will be responsible for developing and conducting activities and programs helpful to increasing commercial sales abroad of United States fats, oils, oilseeds, and vegetable cake and meal. The new director previously was deputy director of the oils and peanut division of the USDA's Commodity Stabilization Service.

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**10 POPULAR SIZES
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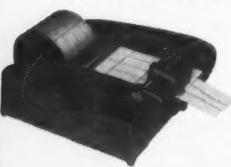
Meats, produce, delicatessen and special sale items—**ALL** are labeled faster, easier and neater with Avery pressure-sensitive labels. They require no moistening...no heat, stick *instantly* and *permanently* with a mere fingertip pressure.

Each label is individually die-cut on rolls, ready for instant use. There's no sorting of loose, messy, or shopworn labels.

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AMI Convention-Goers May See Top Pro Football Game

American Meat Institute members attending the golden anniversary annual meeting this fall will have an opportunity to see the professional world champion Cleveland Browns in action against the Chicago Cardinals in an important National Football League game, which will be held on Sunday, September 30, at Comiskey Park.

The Institute has reserved a quantity of box seats, which are available on a first-come, first-served basis from the Institute for \$4 each. The seats will be between the 15- and 40-yard line, not more than eight rows up from the playing field. Dates of the AMI annual meeting are Friday, September 28, through Tuesday, October 2.

Personal Service Seen As Permanent Retail Need

"Despite all the advances and modern methods in food packaging and distribution, nothing has yet or ever will replace good products, personal service and personalized selling in retailing," Hugo Slotkin, president of Hygrade Food Products Corp., Detroit, said recently.

He was addressing the convention of the National Association of Meat and Food Dealers in the Sheraton-Cadillac, Detroit.

Slotkin said the answer to the problem of small retailers, faced with competition by big supermarkets, lies in personalized service and selling. The neighborhood store will never vanish in this country, which is just a series of neighborhoods, the packer president added.

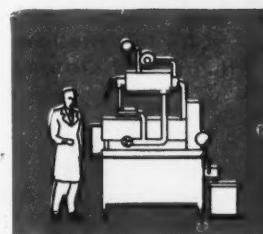
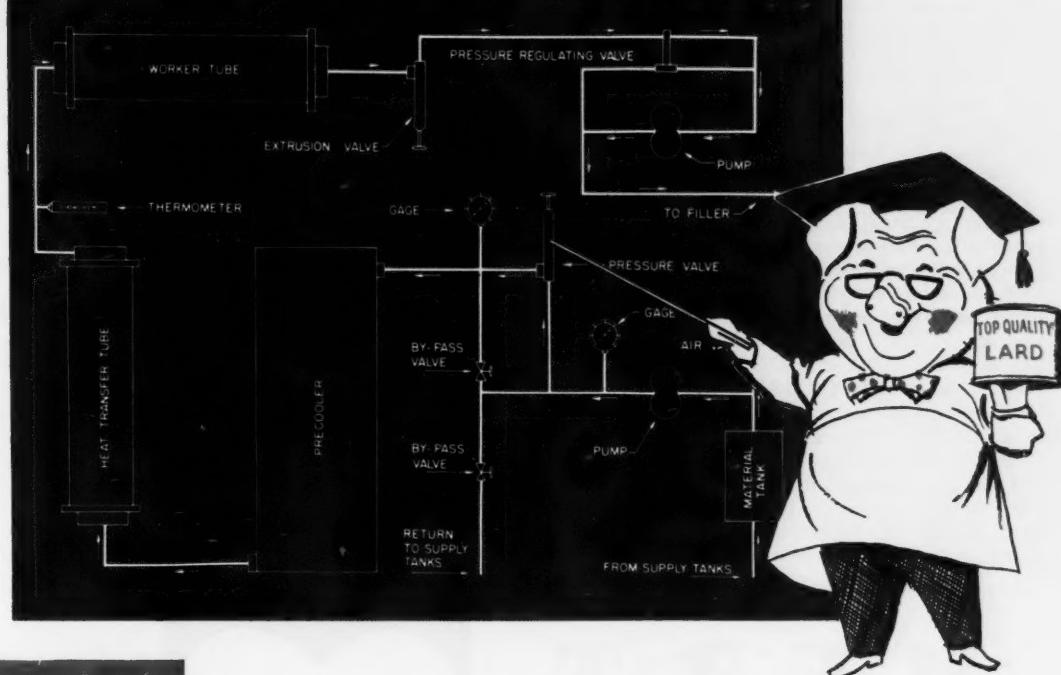
Leaflet Tells How To Plan Working Capital Needs

How small businesses can plan their working capital requirements is explained in a new leaflet announced by Wendell B. Barnes, administrator of the Small Business Administration. The writing illustrates the importance of working capital and outlines a suggested method for determining working capital needs by means of a predicted operating budget and a cash forecast.

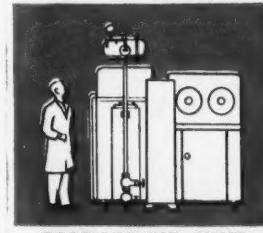
The leaflet, "Planning Your Working Capital Requirements," is number 74 in the SBA's series of management aids for small manufacturers and may be obtained upon request from any of the field offices of the federal agency.



Flow diagram for system using 5000 lbs. per hour VOTATOR Lard Processing Unit



3000 LBS./HR. UNIT



5000 LBS./HR. UNIT



10,000 LBS./HR. UNIT

High Speed Processing

...YOUR KEY TO BETTER LARD

*In a matter of seconds, VOTATOR** Processing Apparatus transforms rendered fat into finished lard. Its high speed chilling, plasticizing and extrusion . . . all in one operation . . . results in a snowy white, creamy smooth texture . . . virtually devoid of separation.

CONTINUOUS . . . ENCLOSED. The equipment operates on a continuous basis. It provides a completely enclosed system . . . excludes moisture and contamination to assure a more stable, rancid-free lard.

AUTOMATIC CONTROL. Pressure, temperature and aeration are controlled exactly as preset. This assures strict uniformity . . . run after run and eliminates spoilage waste. Output can be raised or lowered with no impairment of product quality.

Find out how VOTATOR Lard Processing Apparatus can improve your product and cut costs. Write The Girdler Company, Votator Division, Louisville 1, Kentucky.

*VOTATOR—Trade-Mark Reg. U. S. Pat. Off.

The **GIRDLER** Company
A DIVISION OF NATIONAL CYLINDER GAS COMPANY
VOTATOR DIVISION

House Group Inspects Slaughter Operations

Members of a House agriculture subcommittee, headed by Rep. W. R. Poage (D-Tex.) as chairman, inspected slaughter operations last week in Chicago, Kansas City, Omaha and Fremont (Neb.) plants. The group may make further inspection tours following the political conventions.

Several so-called humane slaughter bills still were in committee when Congress adjourned. The House did not accept the Senate-passed legislation calling for the creation of an advisory commission on humane slaughter practices, to report in two years to the Agriculture Secretary.

Rep. Poage said the subcommittee tour was an informal study of slaughtering methods in preparation for hearings in the next Congressional session. Other members of his committee are: Carl Albert (D-Okla.), W. Pat Jennings (D-Va.), D. R. Matthews (D-Fla.), William S. Hill (R-Colo.), Charles D. Hoeven (R-Iowa) and Ralph Harvey (R-Ind.). The subcommittee was accompanied by Rep. Harold D. Cooley (D-N.C.), House agriculture committee head.

Bill to Repeal Garbage Cooking Law Is Vetoed

A bill to repeal compulsory garbage cooking legislation in Massachusetts was vetoed recently by Governor Christian A. Herter, representing a victory in the fight to continue this protective measure against vesicular exanthema.

At stake was the USDA's successful program of cooperation with the states in urging universal garbage cooking steps. Governor Herter's veto message contained the strongest possible argument in favor of garbage cooking.

The Massachusetts victory is expected to strengthen the USDA's arguments to obtain relaxation in foreign countries of import restrictions on American pork products.

Remington Arms Wins Award

The Remington Arms Co., Inc., Bridgeport, Conn., has received the \$5,000 James Hopkins Award from the American Society for the Prevention of Cruelty to Animals. The award was made for research in animal slaughter conducted with the cartridge-activated cattle stunner.

Have Enough Cars for Big Fall Run, Railroads Told

Repetition of a critical shortage of freight stock cars, such as that which developed during the fall cattle runs of 1954 and 1955, was warned against this week by the traffic manager of the American National Cattlemen's Association.

Charles E. Blaine, Phoenix, Ariz., in a letter to livestock agents of major western railroads, called for the lines promptly to recover stock cars which might be tied up on eastern railroads "loaded with lumber, coal and other non-perishables." Such a situation occurred during the late summers of previous years, to the detriment of livestock shippers.

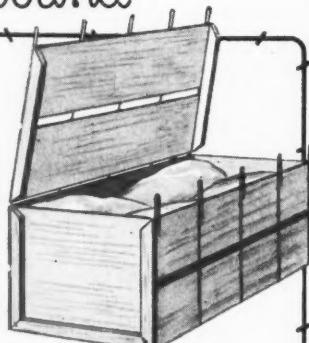
Blaine observed that many shippers found it necessary to hold cattle on dry pastures or in stock corrals for unusually long periods in awaiting cars. He requested that the freight agents take "appropriate action" to insure that an adequate supply of safe stock cars is on hand by early September to move the "extremely heavy fall shipments of livestock this year."

Blaine also told the agents that his office had urged shippers to place

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Packs Better, Handles Better, Ships Better In Wirebound

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- Light weight
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- Stands up under moisture, water
- Packs quickly, easily
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- Stacks safely; Better handling and palletizing
- Easy to open for inspection; quick, secure reclosing
- Low, low total cost!



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Wirebound...Guardians of quality products!
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The ham that's
already
baked

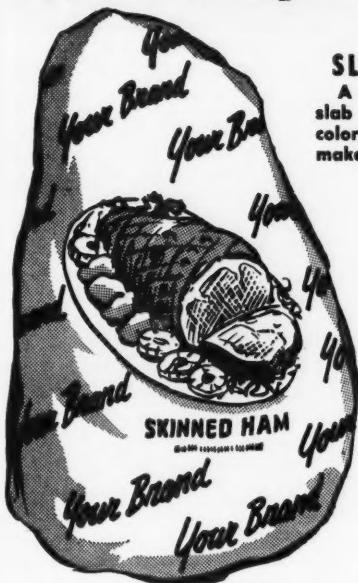
...for full, mellow
flavor and aroma!



Morrell PRIDE E-Z-CUT HAM

BY JOHN MORRELL & CO., OTTUMWA, IOWA, SIOUX FALLS, SD. DAKOTA
ESTHERVILLE, IOWA, AND MADISON, SD. DAKOTA
Processors of fine quality Ham - Bacon - Sausage - Canned Meats - Pork - Beef - Lamb

KVP Papers for Pork Marketing

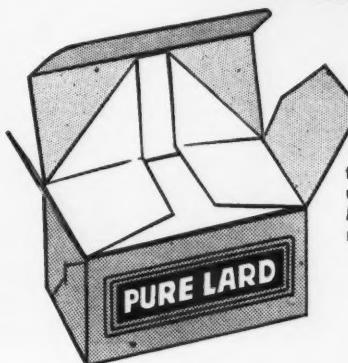


HAM WRAPPERS

You can make sure your hams get to stores in good condition—and dominate meat displays—with colorfully printed KVP Laminated Wrappers for Ham.

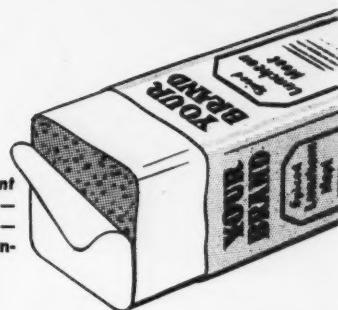
SLAB BACON WRAPPERS

A sure way to win new friends for slab bacon is to send it to market in colorful new KVP Bacon wrappers that make your brand count in making sales.



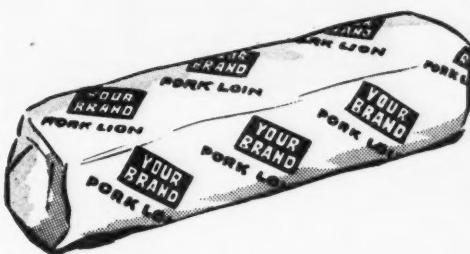
LARD CARTON LINERS

You can make sure your lard cartons keep their bright, clean appeal until sold with inner wraps of KVP Lard Liner Parchment. Costs little more than less protective wraps.



CANNED MEAT LINERS

KVP Special Lard Liner Parchment keeps meat from sticking to the can—makes it easier to handle, and serve—and so makes canned meats more convenient and popular.

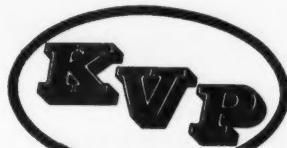


LOIN WRAPPERS

For loins, shoulders and butts, use KVP 40 lb. No. 101 White Oiled, or KVP 27 lb. Genuine Vegetable Parchment. Plain or printed. High wet strength, excellent stripping qualities.

SPECIAL CUT OVERWRAPS

Showing cooked cuts that look "good enough to eat" is one success ingredient for prepackaged frozen meats. New KVP printing gives you the mouth-watering realism that speeds impulse sales.

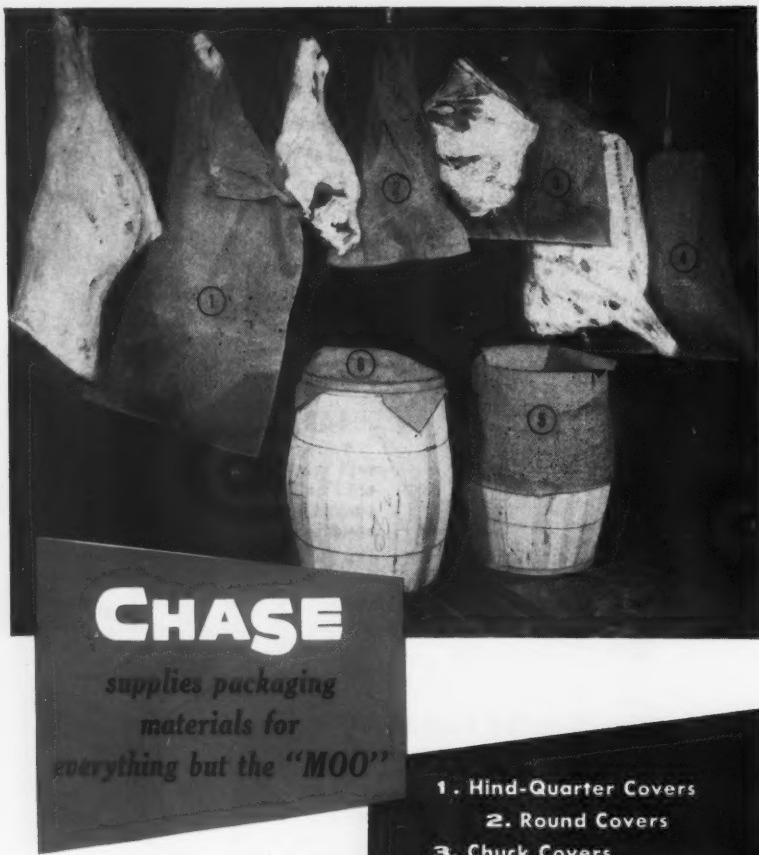


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For "eye" or "convenience" appeal—or both—KVP special papers for pork marketing can be a big help in any sales program. The large, meat-experienced KVP art staff will gladly provide sound salesmaking designs, at your request. And new facilities for printing up to 6 colors letterpress, and 8 colors gravure, on sparkling white KVP Super Kalakote or Super Kalapak, will give your packages compelling new sales appeal. Write for complete information.

THE KVP COMPANY Kalamazoo, Michigan



CHASE
supplies packaging
materials for
everything but the "MOO"

Yes...
there's a type and size of
convenient Chase Packaging
for every meat-packaging need:

1, 2, 3, and 4 are made of 25-lb.,
35-lb., or 45-lb. quality crinkled-kraft,
either 15% or 33½% stretch
—unwaxed, regular-waxed, medium-waxed,
or heavy-waxed.

**Top Service
Selective Economy**

Chase Barrel Liners are 25-lb.,
35-lb., or 45-lb. 33½% stretch
crinkled-kraft in the above choice
of waxings. Barrel covers consist of
two sheets of 90-lb. crinkled kraft
or one sheet each of kraft and
burlap, securely laminated with vegetable
adhesive.

For quality, uniformity, prompt
shipment, place your next order with

- 1. Hind-Quarter Covers
- 2. Round Covers
- 3. Chuck Covers
- 4. Fore-Quarter Covers
- 5. Barrel Liners
- 6. Barrel Covers

*Other popular
Chase "Packages"*

*Polytex Bags for ground beef,
liver sausage, corned beef ...
Multiwall Kraft Bags for tankage,
meat scrap ... Cotton Bags,
lined or unlined, for sausage.
All meet U.S. Department of
Agriculture Specifications, and
attractive prices include trans-*

portation.
*For further information on Chase
products and services, see the 1956
Purchasing Guide for the Meat In-
dustry, page K.*

CHASE
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32 Branch Plants and Sales Offices Coast-to-Coast

advance orders in writing for the exact number of cars, places of loading and the destination for all stock cars required by them.

He indicated that the Interstate Commerce Commission was being asked to take any action necessary to assure adequate cars. "We are hopeful that recent service orders of the Commission have corrected and are correcting the situation," Blaine wrote.

**Meat Inspection Granted
To Several Companies**

MIB has announced the granting of federal meat inspection to the following firms:

Ireland's Chili Co., 1710-1712 Holliday st., Wichita Falls, Tex.; Mid-western Packing Co., Inc., Clement rd., mail P. O. Box 35, Paris, Tex.; Bourbon-Bell Corp., 3449 W. 48th pl., Chicago 32; Earl Flick Wholesale Meats, Clackamas, Ore.; Eagle Packing Co., 4322 S. 34th st., Omaha 7, and Mogen David Foods, Inc., 2800 Canton st., mail, P. O. Box 7992, Dallas, and its subsidiary company, Mercury Foods, Inc.

Also, E. Demakes Co., Inc., 37 Waterhill st., Lynn, Mass.; Patti-Pak Steak Co., 1900 Wilkins st., Detroit 7; Pan-Am Foods, Inc., 3135 E. 14th st., mail, P. O. Box 1752, Brownsville, Tex.; Metropolitan Food Plan, Inc., 800 N. Henry st., Alexandria, Va., and subsidiary Amana Food Service; Birds Eye Division, General Foods Corp., Clarke ave., Pocomoke City, Md.; Florida Chip Steak Co., Inc., 4410 W. South st., Tampa 3, and Sir Sirloin Portion Pak, 9204 Sovereign row, Dallas 35.

**Meat Laws to Be Enforced
In Pennsylvania—Henning**

Secretary W. L. Henning of the Pennsylvania Department of Agriculture, following a recent meeting with members of the Pennsylvania Independent Meat Packers Association, reaffirmed the intention of his department to enforce laws affecting the meat industry in that state.

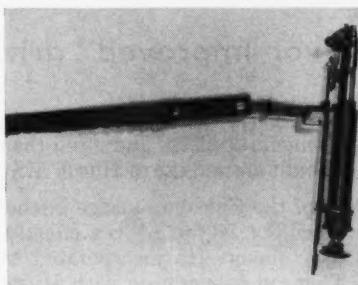
He said the hygiene laws are designed to maintain the high quality standards of meat products established in Pennsylvania for protection of both the meat packing industry and consumers of the state who eat its products.

Secretary Henning invited representatives of the association to meet with him whenever necessary in order to keep the laws and regulations up to date.

Operations

NEW CATTLE STUNNING TOOL TO BE RELEASED

A new instrument for stunning cattle is being readied for the market. Developed by the Remington Arms Co., Inc., Bridgeport, Conn., in co-operation with American Meat Insti-



LONG HANDLE is at left; trigger rod and mushroom bolt are at the bottom right.

tute and American Humane Association, the unit has been tested extensively in beef plants.

Constructive recommendations, resulting from these tests, guided Remington design engineers in perfecting the current model. The tool, actuated by a specially-designed, 22-caliber blank cartridge, renders cattle insensible prior to dressing. Similar to a polo mallet in appearance, the tool is tapped lightly against the animal's forehead, and a protruding trigger mechanism is employed to fire the charge. A mushroom-shaped head, mounted on a captive piston, is forced forward by expanding gases and stuns the animal instantly. A long handle enables the employee to position the instrument quickly against the animal's head.

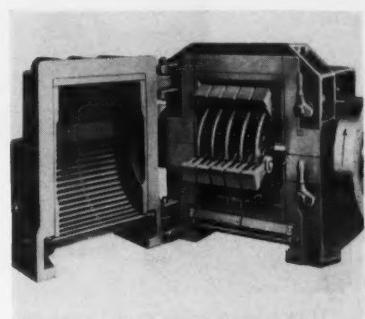
John C. Macfarlane, director of livestock conservation, Massachusetts Society for the Prevention of Cruelty to Animals, has received special recognition from Remington Arms for his advice and assistance.

bility. One unit can be employed to clean the whole plant. MacBarn uses the unit to clean floors and walls of the various fabricating departments and all the equipment, including pans and trucks.

An Oakite solution is used for cleaning. The detergent wash is followed up with a 210° water rinse.

Renderer Cuts Down on Mill Cleanup Time

A new swing door on Sturtevant sledge mill simplifies time required to service the unit. After one year of service at Jas. F. Morse Co., Boston, this mill has required a total of eight hours cleanup. The mill is



used as a prebreaker to prepare meat and bone scrap cakes for pulverization. Incoming cakes are ground to a 1/8 in. size by the mill.

A high grease content in incoming cakes can clog the mill. Therefore, the swing-sledge is cleaned daily. With the swing-open door, this job takes about ten minutes, says W. Carleton Merrill, plant superintendent. Two retaining lugs are loosened and the door opened to expose the mill interior. Accumulated grease is knocked off hammers or scraped off gates. Daily cleaning lowers power costs since the mill then operates at maximum efficiency. Otherwise, encrusted materials cushion hammer blows and impede passage of ground particles, says Merrill.

PROCESSOR TAKES REACH OUT OF THE CLEANUP JOB

Taking the reach out of equipment cleaning, a mechanical unit cut cleaning time by two-thirds at the MacBarn Provision Co., Burbank, Cal. In addition to lessening time required for the task, the machine improves sanitizing effectiveness 100 per cent, according to Sam MacBarn, who heads the company as president.

The firm, a hotel and restaurant meat purveyor, has to maintain band saw cutting equipment, patty form-

dry. Cleaning was slow, particularly with band saw cutting equipment where the operator had to exercise caution not to cut himself on the rigid teeth. The relatively restricted openings of the patty formers, steak makers and grinders also slowed down the operator. Yet in spite of manual washup inaccessible crevices were untouched and caused trouble, states MacBarn.

In manual cleaning, the floor was wet, dusted with detergent, scrubbed and rinsed with hot water to get the sanitation desired. To free bits of fat embedded in the concrete by traffic, spot scrubbing frequently was necessary.

Now a pressure cleaner, manufactured by Malsbury Manufacturing Co., sprays a 180° F. detergent solution at pressure of 100 ppsi. It literally blasts soil from the equipment and floor. Cleaning fluid is discharged through a flat-type nozzle attached to a long insulated handle equipped with a suitable gripping device. It takes seconds to clean the hard-to-clean-saw. The pressure forces the solution into all equipment openings for a thorough job. The long handle permits the operator to move about easily. He also can use high temperature solution since the nozzle is not adjacent to his hand.

Another advantage is the unit's mo-



BANDSAW CLEANING is speeded up.

ers, a series of work benches, and pans and trucks for transporting products.

Previously, equipment was washed with a detergent solution and wiped

Danish Use CO₂, Too

A recent news service report circulating in this country said that Danish packers were using carbon monoxide to immobilize hogs for slaughtering in the Anco-Hormel technique. In checking this statement, the NP was informed by Hans T. Lynggaard, general manager, Lynggaards Sølygaarden, Meattown, Copenhagen, Denmark, that the statement was in error. There, as in America, the gas used is carbon dioxide.

You can duplicate this profitable success story

Promotion-Minded Packer

Here's how Scott Petersen carried out "Flavor-Improved" drive



Huron man helps explain the promotion to interested routemen . . .

A whopping 25% increase in sales volume has rewarded the Scott Petersen Company's recent flavor-improvement decision and "tell-them-about-it" merchandising campaign . . . built around use of Huron MSG!

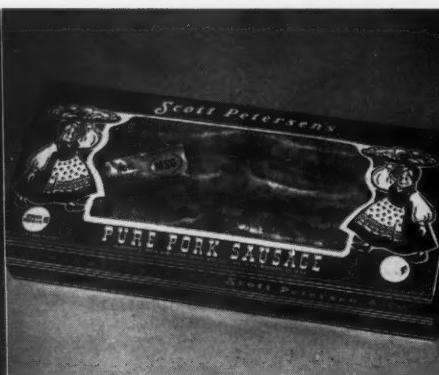
Scott Petersen, Jr., dynamic president of the Chicago sausage kitchen, was convinced by independent taste tests of Huron MSG's effectiveness in intensifying fresh pork sausage flavor. He incorporated the "Taste-Maker" into his seasoning. Then, in cooperation with Huron, a full-scale merchandising drive was launched through routemen.

The complete "Even tastier today . . . because MSG is in it" story was carefully explained by Scott Petersen management and Huron representatives. Routemen were supplied with colorful in-store display materials and ad reprints. Pressure-sensitive stickers repeated the "now tastier" theme from each product package.

The enthusiastic routemen went out and sold . . . convinced retailers sold . . . pleased customers by the thousands tried the sausage and soon were back for more. Contact Huron today if you'd like to boost your sales the same way. Like Huron MonoSodium Glutamate 99+ % Pure itself, this tested promotional idea can work wonders for your product.



Full-page, four-color newspaper ad gets the story to consumers . . .



Package stickers carry the theme to the point of purchase . . .



Routeman uses material to sell larger order: "So you'll have enough on hand" . . .

And don't overlook this versatile favorite

**Huron
HVP**

available in a full line of powders, pastes and liquids to add the mouth-watering richness of braised beef . . . at surprising economy

HYDROLYZED VEGETABLE PROTEINS
THE FLAVOR OF MEAT FROM WHEAT

BOOSTS SALES 25%

by merchandising

the better flavor

Huron MSG

builds in pork sausage

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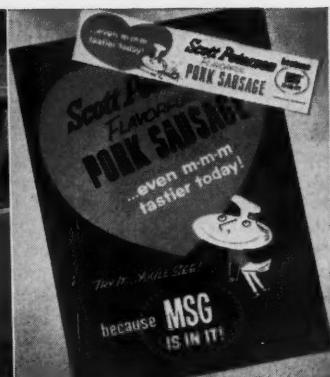
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THE NATIONAL PROVISIONER, AUGUST 18, 1956

41



Stores feature the product in traffic-stopping displays...



Promotion results in thousands of added sales all over Chicago.

You can get these effective hangers and talkers, with blank imprint space, and other material from Huron... send for details today.

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NATIONAL BLDG., CINCINNATI 2 Factory: HARBOR BEACH, MICHIGAN



ONE ANSWER FOR Rendering Plant Valving

By using lubricated plug valves on a number of piping systems, this Philadelphia fat processing company has reduced its operating and maintenance costs.

←VALVE on cooker service line is subjected to frequent operation. Lubricated plugs used on rendering plant lines must be able to handle solids, resist corrosion and work quickly.



BECAUSE lubricated plug valves contain no projecting yokes or bonnets, they may be mounted in tight places.

on, a vacuum line is cracked and cooking under vacuum continues. Finished tallow is pumped from the bottom of the tank to storage. The remaining solids are then washed with solvent.

The mixture of solvent and tallow recovered from the solvent extraction circuit after washing is allowed to settle in tanks. From tanks, the mixture is piped to the still, where grease is removed. The fat goes through another settling process and is piped to storage tanks to await shipment. Grease remaining in still bottoms is treated with steam to remove solvent and then re-processed. Separate storage tanks are used for each grade of tallow and grease.

Through over 60 years of experience, Independent has become famil-

iar with valve requirements for its operation. Quick open-close operation is important, for example. When cleaning a cooker, tallow remaining in the bottom must be temporarily stored in drums. Fast, positive valve shut-off is necessary to prevent overloading drums and spilling valuable tallow.

Other requirements are resistance to fatty acid corrosion and ability to handle solids without jamming, galling or seizing.

With lubricated plug valves, maintenance has practically been eliminated. A number of lubricated plugs are in use after ten years of service.

Reason for the success of lubricated plug valves in Independent's operation is inherent in valve design. Because valve seating surfaces are re-



QUARTER-TURN of this Rockwell-Nordstrom valve assures positive control of process liquid. Owing to design, impurities in fluid cannot reach seating surfaces.

moved from the line of flow and protected by lubricant film, acids cannot attack them. Compact, three-part construction — the tapered plug is the only movable valve member — com-

VALVING a modern rendering operation presents problems not ordinarily found in other manufacturing processes. In the modern rendering plant, piping is extensive, heat and pressures are relatively high. Valves, in addition to performing normal service, must be able to deal with solids and resist corrosion. Most important, they must perform dependably, over long periods of time, without requiring excessive maintenance.

By specifying lubricated plug valves for raw material and product distribution systems, as well as for general service lines, Independent Manufacturing Co. of Philadelphia has effectively reduced operating and maintenance costs.

Independent is one of 500 American animal fat rendering plants not directly connected with a meat packing operation; these 500 plants produce more than 50 per cent of the nation's tallow and grease. At Independent, diversity of work done requires attention to valving: in addition to animal by-product rendering, the operation includes a bone grinding mill, animal oil pressing department and mixed fertilizer division. Finished products range from livestock feed components and fertilizer to neatfoot oil, lard oil, and talows and greases.

A look at the rendering operation will indicate the importance of dependable valving. Raw material is unloaded in the blow room, where it is sorted and carried by conveyor to the grinder. From the grinder, steam and air pressure blow the material through valved pipes into cookers of six tons capacity. The cooker charge must be exactly proportioned to yield the desired amount and type of grease or tallow.

After steam at 90 psig is turned

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LESS SMOKING TIME

FULLY DEVELOPED COLOR

LONGER SHELF LIFE
AT MAXIMUM APPETITE APPEAL

WITH

Ascorbic Acid

BY

Sterwin



"Fading" frankfurters a serious problem?

No longer!

The solution is here and now . . . Sterwin Ascorbic Acid. Yes, meat products treated with Sterwin Ascorbic Acid look better longer. And since customers usually "buy by eye" these products have a plus that means extra salability.

For long-lasting eye-appeal use Sterwin's Ascorbic Acid in franks, bologna, salami, other comminuted meats, and use sodium ascorbate in pickling brine for beef products and pork products such as ham, bacon, hocks, shoulders, etc.

EXPENSIVE? No, not at all. Sterwin Ascorbic Acid costs very little. Ordinarily it will save

you money for it cuts down on smokehouse time and shrinkage. And that means economies in time and labor as well.

EXTRA EQUIPMENT NEEDED? No, not at all. Just dissolve Ascorbic Acid in water and add near end of your chopping time, or add sodium ascorbate to pickling brine. That's all.

WHAT SHOULD YOU DO? Make your meat products look better, sell better with Sterwin's Ascorbic Acid. See your local Sterwin representative or write direct for samples and simple instructions.

STERWIN BRANCHES LOCATED AT:
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KANSAS CITY, MO., LOS ANGELES,
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1450 BROADWAY, NEW YORK 18, N.Y.

tains no pockets or recesses to collect particles of solid material. The valve plug, rotating on the lubricated seat, shears solids, permitting free flow of material through the valve. In addition,



BANKED VALVES are still accessible.

tion, Independent's lubricated plugs—Rockwell-Nordstrom valves ranging from 1 to 4 in. in size—are designed for quick, quarter-turn operation.

Independent uses a program of periodic pressure lubrication, which strengthens lubricant seal and extends valve life as part of maintenance.

Sanitation Maintenance Show Set for Oct. 14-16

Sanitarians in many different industries with basic sanitation problems will be able to see and evaluate equipment, supplies and procedures during the First International Sanitation Maintenance Show & Conference October 14-16 in New York City.

Sponsors include Industrial Sanitation Management Ass'n. and Association of Food Industry Sanitarians.

Conference topics will include "Analyzing Sanitation Labor Costs," "Selection and Use of Power Machines for Sanitation" and "Pest Control."

15 Companies Earn AMI Safety Awards in Year

Meat packing and sausage companies ranging from Virginia to California produced injury-free records for the entire year ended June 30, the American Meat Institute has announced. Safety awards are granted on the basis of the total number of employes in relation to the total number of man-hours worked without a lost-time accident.

Companies winning the annual AMI awards include: Klinck & Schaller, Inc., and S. R. Gerber Sausage Co., Inc., both of Buffalo, N. Y.; The Chas. G. Buchy Packing Co., Greenville, Ohio; Jesse Jones Sausage Co., Danville, Va.; Valley Pride Packing Co., Huntsville, Ala.; The A. Habermann Provision Co., Cleveland, and Roberts "Turkey Brand" Corned Meats, San Francisco.

Companies which had six-month injury-free records are: Calihan & Co., Peoria, Ill.; Wright Packing Co., Chandler, Ind.; The Home Packing Co., Toledo; Stegner Food Products Co., Cincinnati; Wm. Underwood Co., Watertown, Mass.; Foell Packing Co. and Oscar Mayer & Co., Chicago, and Genoa Packing Co., Boston.

The Institute noted a steady decline in the injury frequency rate in the meat packing industry for the last three years. In the 1953-54 year the rate was 12.38; in 1954-55 it was 12.26, and in the year ended June 30 it was 12.23. There now are 220 plants participating in the Institute's safety award program.

NSC Reports Fewer But More Serious Accidents in 1955

Member companies of the National Safety Council reported that their employes had fewer accidents in 1955 but the ones they had were more serious. Industrial injury rates released in the annual statistical yearbook "Acci-

dent Facts" indicate that 25 of the 40 basic industry classifications reduced their frequency rates but that this reduction did not offset the increase of others.

The average accident frequency rate for employes in all industries submitting reports was 6.96 in 1955, a reduction of 4 per cent from 1954. This is the first time that the all-industry rate has been less than 7 per cent. The communication industry had the lowest employee frequency rate of .86, a 24 per cent improvement over 1954, and the lowest for all industries.

The average accident severity rate for all industries reporting to the Council was 815 last year, an increase of 2 per cent. The tobacco industry had the lowest rate, 87; communications was second with 97, and service industries were third with a rate of 105.

Food Engineering Courses Set for Off-Hours at I.I.T.

Four courses in food engineering will be offered in the evening division this fall at Illinois Institute of Technology, Chicago.

They will deal with food packaging materials and methods, public health aspects of food engineering, food engineering unit operations and food engineering laboratory.

A Wednesday evening graduate course in food packaging materials and methods will be conducted as a series of lectures by experts in the packaging fields and will be open to both graduate students and people from industry who wish to audit the course.

The three other classes will be held on Saturdays.

Further information about the courses may be obtained by writing the food engineering department, Illinois Institute of Technology, 3300 S. Federal st., Chicago 16.

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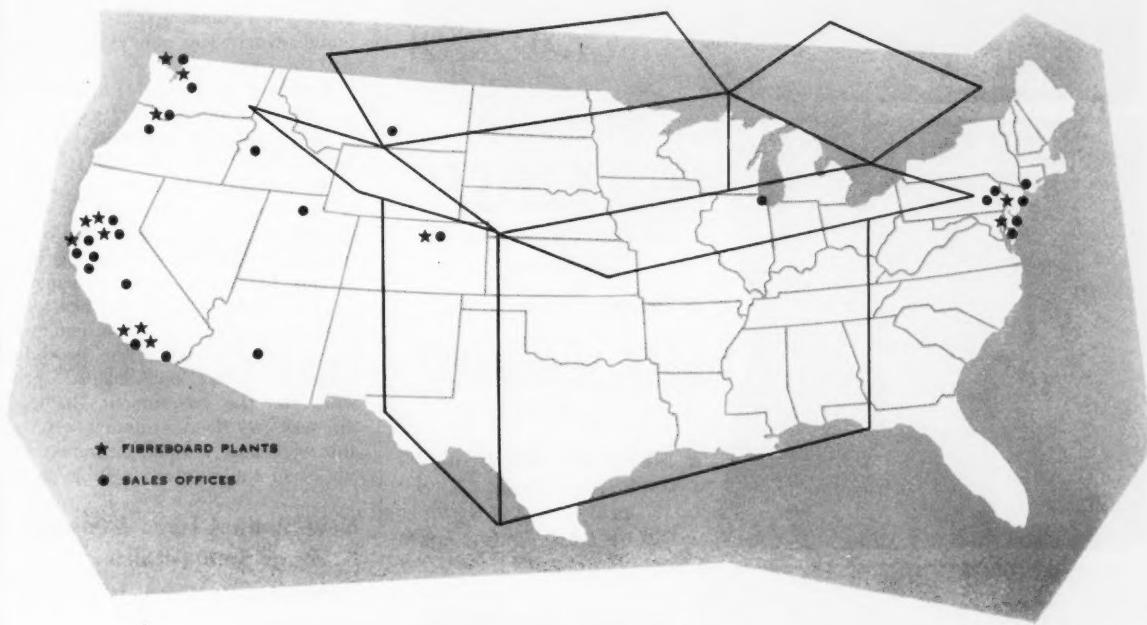
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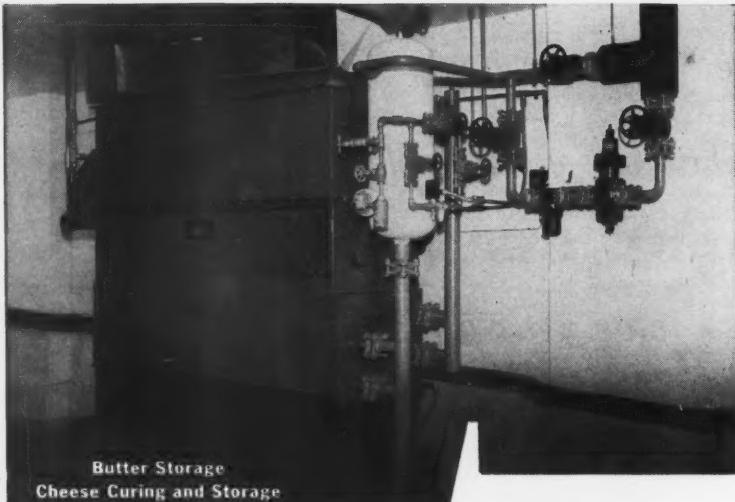
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Bulletin 105*

U. S. to Share Flood Risk Under Experimental Law

The experimental flood insurance law that will permit the U. S. to underwrite \$3,000,000,000 of insurance against floods for business and home owners is creating much interest in river areas. The measure would also make \$2,000,000,000 to \$4,500,000,000 available for long-term, low interest loans to flood victims.

Under the new law the government will decide what rate should be charged for flood insurance and then pay up to 40 per cent of this for either the businessman or the private home owner. The policy holder will pay the rest.

Coverage is limited to \$250,000 per business and \$10,000 per dwelling with a deductible clause requiring an insured person to pay the first \$100 and 5 per cent of the balance of any loss. For a fee less than the insurance premium, a person could buy the right to get a federal loan in case he sustains flood damage.

The President said the new law does not mean the government is placed permanently in the flood insurance business but, instead, provides for the government "to lead the way" so flood insurance can be absorbed into normal insurance facilities in the shortest possible time.

New Method Turns Municipal Garbage Into Fertilizer

The Organic Corp. of America, Pittsburgh, has announced that it has developed a new technique for transforming garbage and trash into a rich fertilizer. Currently the system is being used with municipal waste products at McKeesport, Pa.

The method is said to be odorless and smokeless and to leave no residue. The municipal garbage and waste treated at the plant first is pulverized and then rapidly decomposed by special enzymes. The system transforms the solid municipal waste products into fertilizer in 21 days.

The technique required four years to develop, according to the company.

Hotel Show a 'Sell-Out'

The 1956 National Hotel Exposition, set for November 12-16 in New York City, is a complete sell-out, Ralph H. Freeman, chairman of the show, has announced. He said 707 display booths will completely fill the first three floors of the new Coliseum. A large number of new food products will be introduced.

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Cattle Cycle at Standstill, USDA Expert Tells Ag Meet

The cattle cycle is at a standstill, a U. S. Department of Agriculture marketing specialist told a group of farm economists from the northern great plains who met at Fort Collins, Colo., recently.

"Cattle production in 1956 will double the 1940 total," Harold Breimyer of the USDA Agricultural Marketing Service said. "After several years of expansion, we're at the crest of the cycle. There is no apparent trend in cattle numbers at present, either upward or downward."

While cattle numbers stand at a record level, the makeup of the population is changing. The economist predicted cattlemen would cut back their inventories of young stock. Chief reason: After heavy losses with long-fed cattle last year, both ranchmen and feeders will avoid holding their animals quite so long.

As a result, feeders will work for a faster turnover in their feedlots. They will sell their cattle earlier and at lighter weights. The economist said feeders are about rid of all heavy steers that backed up last winter.

Consumer demand for beef has risen steadily during the past few

years, and he sees no downturn in consumer demand. Consumers will average about 82 to 83 lbs. of beef in 1956—a high rate compared to the 60 to 70 lbs. per person consumed only a few years ago.

New York Moves to Curb Heavy Truck Accidents

Governor Harriman has ordered drastic changes in highway and licensing regulations for trucks in New York state to curb accidents.

The more stringent controls are aimed particularly at tractor-trailers which, the governor said, are posing increasingly hazardous problems on the state's highways. Harriman's call for corrective steps followed a conference in Albany between state officials and trucking representatives.

State Motor Vehicle Commissioner Joseph P. Kelly was directed by the governor to develop a special license for drivers of tractor-trailers, with appropriate standards and tests. It was announced that such a new licensing system, imposing more rigid qualifications, would be made effective as soon as practicable.

Harriman also called for vigorous enforcement of speed laws and other traffic regulations.

Third Woman in History to Receive AMI 50-Year Pin

The third woman in AMI history, Mrs. Minnie Rush of Jones Dairy Farm, Fort Atkinson, Wis., will receive the gold service award for 50 years of service to the meat packing industry at the Institute's golden anniversary meeting in Chicago September 28 to October 2.

Mrs. Rush began her long career in the industry in the sausage kitchen of Jones Dairy Farm in 1906, the same year the Institute was founded.

She will join more than 60 other industry veterans eligible to receive the gold service pin. The award ceremony will take place during the luncheon session at 12:30 p.m. Monday, October 1. This year's award winners will be featured in a special souvenir booklet which the Institute is preparing and will distribute at the ceremony in conjunction with its own golden anniversary. The booklet will include pictures and brief business biographies of the veterans.

The Institute is urging its member companies to send in their candidates names and pictures for the 50-year award immediately for inclusion in the souvenir booklet.

Armour Introduces Pepsin Product for Piglet Feeds

A pepsin product prepared for easy blending with baby pig feeds has been added to the feed additives line of Armour and Company, Chicago. Called Pepsin Premix-Armour, this product has a peptic activity of 1-3,000, which means that one pound digests 3,000 pounds of standard protein, Armour said.

This enzyme is reported to cut the cost of pre-starter feed by approximately 25 per cent and improve feed efficiency by about 10 per cent. It makes possible the partial replacement of milk protein with soybean protein in baby pig rations.

Pepsin was the first pharmaceutical to be made by meat processors, and Armour and Company received its first order for pepsin 71 years ago. Prepared from the stomach linings of swine, pepsin heretofore had been sold for pharmaceutical and industrial uses.

Financial Notes

The board of directors of Wilson & Co., Inc., Chicago, a Delaware corporation, has declared a dividend of \$1.0625 per share on its \$4.25 preferred stock for the period from July 1, 1956, to September 30, 1956.

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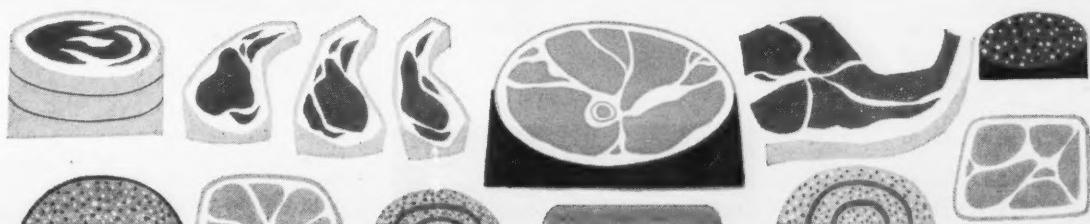
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years, has been associated most recently with V. D. Anderson Co. Prior to that he had worked for Swift & Company in its by-products division and served as vice president and general manager of a by-products manufacturer.

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D. D. DEAU, Dallas, and E. K. COR-
NELL, Rhinelander.



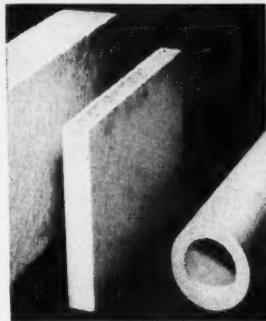
C. C. JOHNSON

A black and white portrait photograph of Dr. D. F. Starr. He is a middle-aged man with dark hair, wearing round-rimmed glasses, a dark suit jacket, a white shirt, and a dark tie. He is looking slightly to his left with a neutral expression.

ROBERT GAIR CO., INC.: A folding carton sales office has been opened in Dallas Tex., by this New York firm. JAMES W. HOWRY has been named sales manager at Dallas.

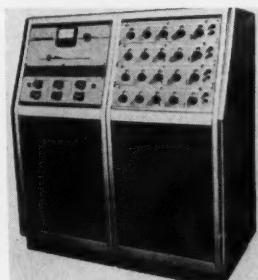
NEW EQUIPMENT and Supplies

LIGHTWEIGHT INSULATION (NE 330): A new insulating material which is available from United Cork Companies can be produced in any specified density within a weight range of from 1 lb. to 20 lbs. per cu. ft. The rate of heat transfer and moisture absorption is said to be extremely low and the coefficient of expansion



approximates that of tin. The insulation is said to be odorless, non-toxic, non-flammable, dimensionally stable, impervious to parasitic insects, vermin and fungi, and easy to handle. It can be cut with a knife, hot wire or ordinary sawing equipment, and can be painted or coated with paint, plaster or asphalt.

WEIGH BATCH CONTROL SYSTEM (NE 338): Two unique electronic weigh batch control systems are available from Fairbanks, Morse & Co. One of the units is said to be suitable for use with material that can be moved into the batch hopper by piping, conveyors or belts or from overhead supply bins where materials are controlled by gates or



valves. Each batch ingredient can be preselected and automatically weighed and controlled through the batching operation. The operator preselects the ingredients, presets the required amounts on the instrument controls and pushes the start button. The other unit operates from a pre-punched card. The machine "reads" the card and automatically selects the right ingredients, weighs them in the weigh batch hopper, and discharges them to following process equipment. Auxiliary controls are available with both units.

REMOTE CONTROL HOT PLATE (NE 340): An addition to its line of hot plates has been announced by Miller Wrap-



ping & Sealing Machine Co. Featuring a remote control capillary action thermostat which is said to provide close heat control, longer thermostat life and

Use this coupon in writing for further information on New Equipment. Address the National Provisioner, 15 W. Huron St., Chicago 10, Ill., giving key numbers only (8-18-56).

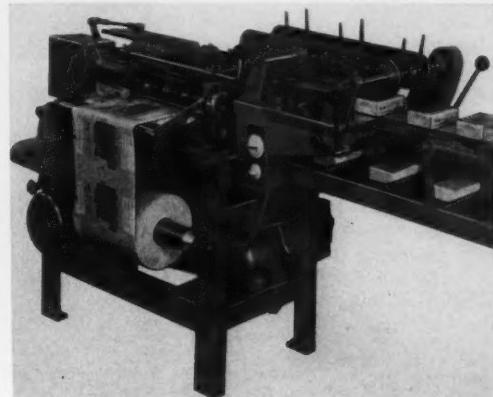
Key Numbers

Name

Company

Street

CARTON WRAPPING MACHINE (NE 342): The Hayssen Manufacturing Co. has available a small frame automatic wrapping machine of rugged construction. The unit is said to be ideally suited for medium to high speed overwrapping in wax



paper, cellophane, foil or any material that is heat sealable. The machine has a thermostatic control, is equipped for automatic feeding and has a channeled discharge conveyor which exerts pressure on the freshly sealed wrap.

easy adjustment, the unit can seal cellophane, Saran or pliofilm. The hot plate is available in two sizes and has a temperature range of 150 deg. F. to 350 deg. F.

CARGO COOLER FOR PIGGY-BACK (NE 337): A portable, thermostatically controlled, forced-air-circulation cooler engineered for easy installation and removal has been developed by Hunter Manufacturing Co. for use in piggy-back refrigeration equipment.

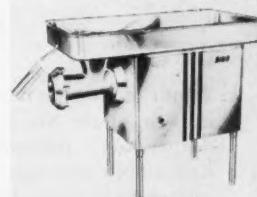
The unit employs three axial-flow blower fans circulating air at 1500 cfm and operates on 12 volt DC



or 115 volt AC. Blowers are positioned so each moves air in a different direction—to envelop product

in a blanket of circulating refrigerated air. The thermostat control range is from -10 deg. to +60 deg.

CUTTING ROOM CHOPPER (NE 336): A new heavy horsepower cutting unit for fresh and frozen chopped meat production,



manufactured by Biro Manufacturing Co., features a double reduction transmission designed to guarantee an efficient application of maximum power. Wide-faced gears are driven by a silent, roller link chain which is said to be in contact at all times with fully one-half of the entire circumference of the gear face. Models are built in satin-finish stainless steel and trays are made with rounded corners of die-formed stainless.



His job is easier because his truck is cooled with COLDMOBILE

With Coldmobile, the driver has no sensitive controls to adjust. No defrosting is necessary. Truck temperature is automatically controlled to stay consistent even after many door openings. Cool air is continuously circulating throughout the truck to keep all meat, poultry or any perishable always fresh... constantly protected.

Coldmobile Units Are Truck-Powered for Big Savings
Here's real economy! No separate engine or batteries are required for refrigeration. Maintenance for these "extra" units is eliminated, and truck refrigeration becomes the by-product of driving. Yet Coldmobile units operate at peak efficiency with little effect on fuel consumption.

Easy to Install, Easy to Maintain. Units are sealed at the factory. No oiling or greasing is necessary, for all moving parts have sealed-in lubrication.

Models for Stand-By Operation. Model L (wt: 350 lb.) operates only when truck is running. Model LE (wt: 550 lb.) has convenient plug-in for stand-by operation. Model Split LE (wt: 600 lb.) with plug-in for trucks of low body height. All units provide more BTU capacity per pound than any other truck refrigeration unit.

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Industry Shipments \$11 Billion in 1954

TOTAL gross product shipments from the meat packing and prepared meats industries totaled \$11,299,000,000 in 1954, according to preliminary results obtained from the 1954 census of manufactures conducted by the Bureau of the Census, Department of Commerce.

Shipments from meat packing plants represented \$9,877,000,000 of the total, and shipments from the prepared meats industry accounted for \$1,412,000,000.

The 1954 census covered 2,367 meat packing plants, 1,316 establishments classified in the prepared meats industry and 213 manufacturers' wholesale branches engaged in the manufacture of prepared meats, which were included in the prepared meats industry report. In 1947, the year of the previous census, 2,154 meat packing plants and 1,264 prepared meats establishments, including manufacturing wholesale branches, reported.

(Meat packing plants represent manufacturing establishments engaged primarily in slaughtering for meat to be sold fresh or used on the same premises in canning and curing and in making sausage, lard and other

products. Animals killed and dressed on farms are not included. Classified in the prepared meats industry are establishments primarily engaged in manufacturing sausage and meat specialties from purchased meats as well as those primarily engaged in manufacturing sausage casings from animal or synthetic materials.)

New capital expenditures by meat packing plants in 1954 amounted to \$65,000,000 and an additional \$15,616,000 was spent by the prepared meats industry, the advance reports revealed. Capital expenditures of the manufacturing branches were not reported.

Shipments by meat packing plants in 1954 showed an increase in value of 10 per cent over 1947, while the prepared meats industry shipments were up 2 per cent, the reports disclosed. No adjustments were made for changes in price levels between the two years.

The \$9,887,000,000 product shipments by meat packing plants included \$9,640,000,000 worth of fresh and frozen meats, sausage and prepared meats, lard and other products primary to the industry and \$247,000,000 of secondary products which

are primary to other industries, such as fertilizer by-products, grease and tallow, dog and cat food, shortening and cooking oils and animal oil mill products. The plants also had \$18,000,000 in miscellaneous receipts for contract work, repair work, sales of scrap, etc., making total shipments of \$9,906,000,000.

Value added by manufacture in the meat packing industry derived by subtracting the cost of materials, etc., from the value of shipments, amounted to \$1,396,000,000 in 1954, an increase of 43 per cent over 1947. Average employment in the industry increased 8 per cent over 1947 to a total of 220,600 in 1954.

The \$1,412,000,000 product shipments by the prepared meats industry consisted of \$1,154,000,000 of sausage and other prepared meats, sausage casings, lard and other products primary to the industry and \$258,000,000 of secondary products which are primary to other industries, such as fresh and frozen meats and slaughterhouse products and canned meats containing less than 20 per cent meat. This industry also had \$3,000,000 in miscellaneous receipts for contract work, sales of scrap, etc.,

QUANTITY AND VALUE OF MEATS AND OTHER INDUSTRY PRODUCTS SHIPPED IN 1954

Products	Unit of measure	Total shipments and interplant transfers (outgoing), including manufacturers' wholesale branches (Gross shipments) ¹		Total shipments and interplant transfers (outgoing), manufacturing industries only (Gross shipments) ¹		Purchases and interplant receipts (incoming) manufacturing industries only		Net shipments from manufacturing establishments ²	
		Quantity	Value (\$1,000)	Quantity	Value (\$1,000)	Quantity	Value (\$1,000)	Quantity	Value (\$1,000)
Meat packing plant products, total									
Fresh beef		7,254,846	7,254,846	1,390,985	1,390,985	5,863,861	5,863,861		
Fresh veal		3,829,922	3,829,922	689,218	689,218	3,164,574	3,164,574		
Fresh lamb and mutton		395,915	395,915	25,630	25,630	370,285	370,285		
Fresh pork		298,523	298,523	10,997	10,997	287,528	287,528		
Lard, rendered and refined (including rendered pork fat)	1,000 lbs.	1,928,493	1,928,493	636,602	636,602	1,291,891	1,291,891		
Hides, skins and pelts		225,456	225,456	19,029	19,029	206,427	206,427		
Other meat packing plant products, not elsewhere classified		108,993	108,993	4,363	4,363	104,630	104,630		
Prepared meats and sausage casings									
Prepared meats, total		4,000,165	4,000,165	298,506	298,506	3,481,965	3,481,965		
Pork, processed and cured		3,913,611	3,913,611	260,040	260,040	3,433,877	3,433,877		
Sausage and other prepared meats products, not canned		1,958,771	1,958,771	239,001	239,001	1,587,671	1,587,671		
Products containing 20% or more meat	1,000 lbs.	1,293,844	1,293,844	1,206,269	1,206,269	1,206,269	1,206,269		
Dried beef and other cured meats		582,113	582,113	582,113	582,113	582,113	582,113		
Processed meat products, not specified by kind		94,660	94,660	21,032	21,032	73,628	73,628		
Sausage casings, total		20,655	20,655	7	7	20,648	20,648		
Beef		86,554	86,554	38,466	38,466	48,088	48,088		
Hog		10,451	10,451	4,968	4,968	5,483	5,483		
Sheep and lamb		19,950	19,950	12,355	12,355	7,595	7,595		
Natural casings, other		18,767	18,767	16,837	16,837	1,930	1,930		
Synthetic casings	1,000 lbs.	6,807	6,807	3,574	3,574	3,233	3,233		
Sausage casings, not specified by kind		14,528	14,528	3	3	14,525	14,525		
		976	976	737	737	249	249		

¹Includes the shipments of products from establishments classified in industries 2011, meat packing plants, and 2013, prepared meats, to other meat packing plants or prepared meat establishments.

²Excludes the purchases of fresh and prepared meats by establishments classified in industries 2011 and 2013. Shipments to manufacturers' wholesale branches are not excluded.

³Of this total, almost 97% was shipped by establishments classified in Industry 2011; 3% by establishments classified in Industry 2013, and less than 1% by manufacturing establishments classified in other industries.

⁴Of this total, 70% was shipped from establishments classified in Industry 2011; 30% from establishments classified in Industry 2013, and only negligible quantities from other industries.

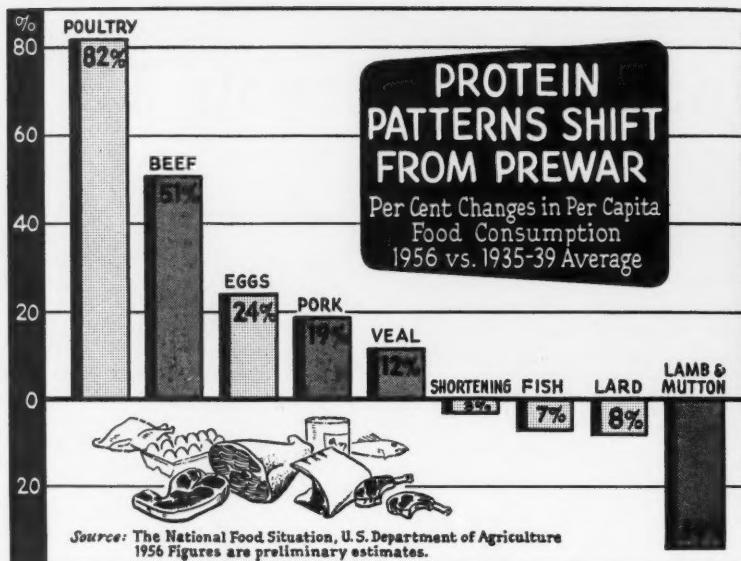
making total shipments of \$1,415,000,000.

Value added by manufacture in the prepared meats industry amounted to \$388,000,000 in 1954, an increase of 65 per cent over 1947. Average number of production workers in the industry, including those at manufacturers' wholesale branches, increased 12 per cent to a total of 38,700 employees in 1954. The total number of all employees, excluding the wholesale branches, was 44,997.

A geographical breakdown of meat packing plants shows that Pennsylvania, with 195 establishments, had the greatest number of plants in 1954, and Ohio was a close second with 193 plants. These Pennsylvania plants employed 9,800 and Ohio, 11,568.

Leading in the number of persons employed in the packing industry was Illinois, which had 26,525 workers in 106 plants. This, however, was a decrease of nearly 3,000 workers from the 29,515 employed in Illinois in 1947. Iowa, on the other hand, showed an increase of nearly 3,000 workers, employing 25,533 in its 43 meat packing establishments in 1954, compared to 22,665 in 1947.

Iowa, with \$1,223,667,000, led all states in value of shipments from meat packing plants during 1954. Of this amount, \$154,885,000 was value added by manufacture. Illinois shipped products valued at \$1,103,700,000 during the year, of which \$135,-



SOME PROTEINS have gained favor and others have lost since the days before World War II, according to this American Meat Institute chart. Beef made the best gain among the meats, rising 51 per cent in per capita consumption. Pork was up 19 per cent and veal 12 per cent. Lamb and mutton fell off 34 per cent and lard slipped 8 per cent.

944,000 was value added by manufac-ture.

Largest number of prepared meats establishments, including manufacturers' wholesale branches, in 1954 was located in New York, which had 188, employing 5,820 persons. Illinois had 121 such establishments with

an aggregate of 9,654 employees.

Quantity and value of fresh and frozen meats, sausage and prepared meats and other products shipped in 1954 by the meat packing and prepared meats industries and by manufacturing establishments producing these items as secondary products in other industries are shown on page 53. Products produced and consumed at the same establishments in further processing are not included in the statistics.

Copies of the advance reports may be obtained for 10c each from the Census Bureau, Washington, D. C. More detailed figures for the industries will be published and offered for sale at a later date by the U. S. Government Printing Office.

New Hampshire Ad Program For Farm Products Upheld

Use of state tax funds by the New Hampshire Planning and Development Commission to advertise milk, poultry, potatoes and other farm products has been upheld by the state attorney general's office.

Replying to an inquiry from Rep. George L. Lavoie, Manchester Democrat who now seeks a state senate seat, Deputy Attorney General Warren E. Waters said that the 1947 state legislature specifically directed the commission to advertise farm products. This, Waters pointed out, "must, of course, involve an expenditure of state funds."

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THE RATH PACKING CO., WATERLOO, IOWA

Rath
BLACK HAWK
MEATS
FROM THE LAND O'CORN

The Meat Trail...



AFTER 50 YEARS in the sausage business, a man has earned some leisure so August Froehlich, president of Eastern Market Sausage Co., Detroit, plans to celebrate his golden anniversary in the industry by taking an extended trip to Europe. He will visit his native Germany and also intends to sight-see in all the Western European countries. Froehlich was co-founder of the company in 1906. His firm recently completed the celebration of its 50th anniversary. Special promotions were climaxed by a testimonial dinner at Detroit's Hotel Statler. The Froehlich bldg., a modern two-story structure designed for meat wholesaling in the eastern market section, was dedicated as part of the anniversary observance.

PLANTS

Loans totaling \$500,000 have been approved for three industry firms by the Small Business Administration. The companies are: The Lundy Packing Co., Clinton, N. C., \$250,000; Beavers Packing Co., Newnan, Ga., \$200,000, and Washington Packing Co., Inc., Washington, N. C., \$50,000. BURROWS T. LUNDY is president of the Clinton firm; JAMES A. BEAVERS, SR., is president of Beavers Packing, and DAN W. SMITH is owner of the Washington concern.

Modern Meat Processors, Inc., Fort Smith, Ark., hopes to begin operations in mid-August with about 35 employees and a capacity of 250 head of livestock a day. R. K. Rodgers, president of the new concern, has informed the NP. Organized under Arkansas law with \$100,000 capital last spring, the company bought the old Banfield Packing Plant and United Rendering Co. in Fort Smith from Western, Inc., of St. Louis. More than \$50,000 has been spent in renovating the plants, Rodgers said. New tile floors have been laid in all departments, new modern equipment has been installed and new sewerage provided. E. Chester Nelson Co. of Fort Smith

was the architect. In addition to Rodgers, officers of Modern Meat Processors are ED PEVEHOUSE, vice president and general manager, and B. T. BLEVENS, secretary-treasurer.

Flames, believed to have been started by a bolt of lightning, caused extensive damage last week to the plant of Wilber Wiener Co., Wilber, Neb., and halted production for several days. LUMIN L. FRITZ, co-owner with ALBERT YONKE, said that principal damage was to the roof over the main part of the plant although some machinery and meat products also were destroyed. He estimated the loss at under \$50,000. Founded in 1896, Wilber Wiener Co. is Wilber's main industry and employs 20 persons. The present plant was built in 1950 at a cost of about \$100,000.

Wilson & Co., Inc., is building a new one-story and basement addition to its Albert Lea plant, to be used mostly for bacon curing and holding.

RALPH PFALTZGRAF has purchased the former Clouse & Theis plant at New Riegel, Ohio, and now is operating the firm under the name of Pfaltzgraf Meats. The plant is a modern, cement block structure with up-to-date killing and sausage room operations. The company does custom killing of hogs, cattle and calves for farmers, following through with cutting, wrapping and freezing ready for home freezers, makes sausage and renders lard. Pfaltzgraf also operates a route of his own with a full line in a 25-mile area. He is the son of GEORGE PFALTZGRAF, vice president and general manager of Lugbill Provision Co., Bowling Green, Ohio.

Burglars looted the Carl Maass sausage plant in Chicago of \$4,000 recently after smashing through several fire doors to get to two safes. The thieves entered by forcing a door on the second-floor roof, reached by means of a stolen ladder.

A new livestock processing plant has begun operations on the 5-W Ranch, near Chatchee, Ala., owned by VIRGIL HURST. Services include slaughtering and processing of cattle and hogs, packaging for deep freeze, curing ham and bacon and making sausage for farmers and customers buying 5-W cattle.

E. C. SEDBERRY, manager of Corkran, Hill & Co., Baltimore, has signed an agreement with Farm Products Corp. to lease a livestock market that



HAVING COMPLETED a new 30 x 50 ft. holding cooler and a new sausage cooler, Verschoor Packing Co. of Hospers, Ia., has embarked on the installation of two new stainless steel air-conditioned smokehouses by Atmos. Lloyd Woudstra (shown above) reports that the killing floor will be enlarged later this year to include hog slaughtering facilities and increase cattle capacity. Wiener production by the firm has risen from 5,000 lbs. per week to over 15,000 lbs., and output of other sausage items has risen proportionately. Ike Woudstra is owner and president of the meat packing concern.

organization is building near Franklin, Va. JACK SIMPSON of the Corkran, Hill livestock buying department will be in charge of the market.

The locker plant and slaughterhouse owned by Machir's Frozen Food Center in Andale, Kans., have been sold to MELVIN MANNERBACH, who also operates a locker plant at Colwich, Kans. Both towns are in Sedgwick County.

JOBS

Manager of the new beef boning and primal cut fabricating department of Lincoln Meat Co., Chicago, is EDWARD NELSON, who recently joined the organization. A 30-year industry veteran, Nelson was associated for 27 years with a large independent sausage kitchen in Chicago. He left the firm three years ago to start his own sausage business in Kankakee, Ill. Lincoln Meat Co. is headed by FRANK PECHOC, president.

Appointment of HARRY J. HAYS as general manager of the Argentine



E. NELSON

operations of Wilson & Co., Inc., Chicago, has been announced by JAMES D. COONEY, president. With Wilson since 1917, Hays became assistant superintendent of the Buenos Aires plant in 1934, later was advanced to superintendent and was named assistant manager in 1951. In his new post, Hays succeeds J. B. HOPSON, a 23-year Wilson veteran, who had been manager of the company's Argentine operations since 1951.

S. R. POWELL has resigned as assistant to the president of Cudahy Brothers Co., Cudahy, Wis., and as manager of the canned meat sales department. He will continue with the firm as a part-time consultant. DUANE ROBINSON, formerly with Holsum Products of Milwaukee, has succeeded Powell in charge of the canned meat sales department.

F. J. TORRENCE, advertising manager for the Red Heart dog food division of John Morrell & Co., Chicago, has assumed additional responsibilities as advertising manager for the company's meat products. He succeeds HUGH F. BELL, resigned. In a further realignment of responsibilities, E. L. ALMQUIST, Los Angeles, has been designated West Coast advertising and merchandising manager for the meat and the Red Heart divisions. W. E. OLSEN, Ottumwa merchandising manager, also has been given additional merchandising responsibilities for other Morrell units. Torrence will continue to headquartered in the Morrell general offices at 208 S. La Salle st., Chicago. Olsen will remain in Ottumwa and Almquist in Los Angeles.

TRAILMARKS

Establishment of a new brokerage firm handling a full line of packing-house products has been announced by EDWARD W. O'REILLY, a veteran of 21 years in the industry. To be known as Edward W. O'Reilly Co., the firm is located in Room 700, Exchange bldg., U. S. Yards, Chicago. The telephone number is YArds 7-4460. For the past nine years O'Reilly has been associated with G. H. Dunlap, Jr., Co., Chicago, and he previously served for 12 years with Armour and Company, Chicago.

The Val Decker Packing Co., Piqua, Ohio, has pledged \$17,000 toward the cost of a new 72-bed wing at the local hospital.

A young Indonesian technician, R. BOEDISANTOSO, was the guest recently of SAMUEL M. ROSENTHAL, president of Samuels & Co., Dallas. Rep-

resenting the republic's department of industry as technical advisor, Boedisantoso is investigating better packing methods for his country. He has been in the U.S. 11 months, attending the University of Illinois under the sponsorship of U.S. food processing plants and the Department of Labor. He returns to Indonesia in September. Modern techniques which reduce the need for refrigeration are particularly important to his country, the visitor emphasized.

OSCAR G. MAYER, JR., president of Oscar Mayer & Co., Chicago, has accepted an invitation to become chairman of the American Meat Institute's advertising and public relations committee. His appointment was announced when the committee met in Chicago late last week to discuss

future advertising plans. Mayer succeeds the late R. A. RATH of the Rath Packing Co., Waterloo, who served until his death last February.

JOHN F. KREY, president of Krey Packing Co., St. Louis, has been elected vice chairman of the lay advisory board of St. John's Hospital in St. Louis. The board counsels the hospital in matters concerning relationships between the institution and the community.



O. G. MAYER, JR.

DEATHS

HENRY E. MADSEN, 62, manager of the Swift & Company plant at

National Stock Yards, Ill., for the past five years, died of a heart attack while vacationing with his wife and family near South St. Paul. He had been with Swift for 42 years. Madsen joined the company at

South St. Paul in 1914, became head of the Chicago plant beef department in 1935, assistant to the president in 1941 and manager of the St. Louis Independent Packing Co., a Swift associated plant, in 1944. He held the St. Louis position until going to National Stock Yards in 1951. Survivors include the widow, MARION; a son, HENRY, JR., and two daughters.

MEYER KATZ, 67, founder and president of Rival Packing Co., Chicago, died August 14. He established the dog food packing concern in 1932. Surviving are the widow, HELEN; two sons, STANLEY and HARRY, and a daughter, BERNICE.

DONNELL ALBEE, 46, assistant manager of the canning department at The Rath Packing Co., Waterloo, his mother and a brother were killed August 11 in an automobile accident at Ennis, Tex., while on vacation.



SPECIAL ATTENTION to reduction of cow bruises was reported by all regional offices of Livestock Conservation, Inc., at meetings of the LCI administrative and executive committees in St. Paul. One region disclosed that cow bruises exceeded 16 per cent in that area last year and 24 per cent of slaughter cows were found to be bruised in the high month of October. Chief business of the St. Paul meetings was a review of progress made this year in getting LCI committees organized in new areas and in packing plants, looking toward a reduction in handling losses. The AMI, NIMPA and WSMPA are active in the effort and have named special committees to work on the intensified program. LCI leaders shown above at St. Paul meeting are (l. to r.): R. W. Eldred, Armour and Company, South St. Paul, chairman of the LCI northwest region; Paul Zillman, American Meat Institute, Chicago, LCI secretary; Frank Knutzen, Swift & Company, Chicago, LCI president; Fred O'Flaherty, director, Tanners Research Laboratory, University of Cincinnati; D. P. Mossberg, LCI northwest regional manager, and Robert Norrish, Armour, Chicago.

ALL MEAT... output, exports, imports, stocks

Meat Production Larger Last Week

Meat production under federal inspection for the week ended August 11 showed an increase after about two weeks of successive declines. Volume for the period at 372,000,000 lbs., was 2 per cent larger than the 366,000,000 for the preceding week and above the 365,000,000 lbs. produced in the corresponding period last year. Slaughter of all animals was higher than for the week before and last year, except that of cattle. Hog slaughter showed a 4 per cent rise for the week and a gain of 6 per cent over last year. The spread between 1956, 1955 hog slaughter and pork production appears to be narrowing.

Week Ended	BEEF Number M's	Production Mill. lbs.
Aug. 11, 1956	387	208.2
Aug. 4, 1956	390	207.1
Aug. 13, 1955	389	204.6

PORK (Excl. lard) Number M's	Production Mill. lbs.
999	131.6
963	128.4
941	130.3

TOTAL MEAT PROD. MILL. LBS.

Week Ended	VEAL Number M's	Production Mill. lbs.	LAMB AND MUTTON Number M's	Production Mill. lbs.	TOTAL MEAT PROD. MILL. LBS.
Aug. 11, 1956	140	19.6	283	12.5	372
Aug. 4, 1956	139	19.0	270	11.9	366
Aug. 13, 1955	136	18.8	266	11.6	365

1950-56 HIGH WEEK'S KILL: Cattle, 427,165; Hogs, 1,859,215; Calves, 185,965; Sheep and Lambs, 349,561.

1950-56 LOW WEEK'S KILL: Cattle, 154,814; Hogs, 641,000; Calves, 55,241; Sheep and Lambs, 137,677.

AVERAGE WEIGHTS AND YIELD (LBS.)

Week Ended	CATTLE		HOGS	
	Live	Dressed	Live	Dressed
Aug. 11, 1956	970	538	236	132
Aug. 4, 1956	965	531	238	133
Aug. 13, 1955	959	526	244	138

Week Ended	CALVES		SHEEP AND LAMBS		LARD PROD. Per cwt. MIL. LBS.
	Live	Dressed	Live	Dressed	
Aug. 11, 1956	255	140	91	44	—
Aug. 4, 1956	251	137	90	44	33.5*
Aug. 13, 1955	252	138	92	44	35.2*
					31.6

*Estimated by the Provisioner

MEAT EXPORTS, IMPORTS

Export business in lard increased in May to 68,955,247 lbs. from 59,328,058 lbs. in April and was almost double the 36,590,805 lbs. in May 1955. Exports of edible tallow fell to 2,724,969 lbs. from 2,951,944 lbs. in April, but were considerably larger than the 492,867 lbs. shipped in May 1955. Movement abroad of 123,963,082 lbs. of inedible tallow in May was down from the 162,786,140 lbs. in April, but heavier than the 86,603,957 lbs. in May 1955.

On the import side, inshipments of canned beef at 4,428,347 lbs. showed a decrease from 5,637,976 lbs. in April and the 6,056,172 lbs. in May of last year. Imports of canned and cooked hams and shoulders at 9,913,975 lbs. were up from 9,625,257 lbs. in April and 8,858,042 lbs. in May of last year. The USDA report on exports and imports of meat industry products by items is as follows:

	May 1956 Pounds	May 1955 Pounds
EXPORTS (domestic):		
Beef and veal—		
Fresh or frozen	686,205	1,596,954
Pickled or cured	1,291,007	734,254
Pork—		
Hams & shoulders, cured or cooked and bacon.	1,435,248	1,411,600
Other pork, fresh, frozen, pickled, salted or otherwise cured...	5,062,779	3,818,651
Other meats, except canned (Incl. edible animal organs)	8,873,144	4,445,534
Canned meats—		
Beef and veal	220,798	215,759
Sausage, prepared sausage meats, bologna and frankfurters	274,134	165,511
Pork	309,201	369,463
Lard, includes renderings (chief wt. animal fat)	68,955,247	36,590,805
Tallow, edible	2,724,969	492,867
Tallow, inedible	123,963,082	86,603,957
Inedible animal oils, greases and fats, n.e.c.	9,680,069	9,510,028

	IMPORTS—
Beef, fresh or frozen...	1,496,687
Veal, fresh or frozen...	127,105
Beef and veal, pickled or cured	375,688
Canned beef (includes corned beef)	4,428,347
Pork, fresh or chilled or frozen	3,984,112
Hams, shoulders, bacon and other pork ¹	412,326
Canned cooked hams and shoulders	9,913,975
Other pork, prepared or preserved ²	9,157,614
Meats, fresh, chilled, frozen, n.e.s.	10,500
Meats, canned, prop. or pres., n.e.s.	444,403
Lamb, mutton and goat meat	183,007
Tallow, inedible	532,491
Animal fats, and greases, n.e.c.	60,000
	170,803

¹Not cooked, boned or canned or made into sausages.

²Includes fresh pork sausage.

Compiled from official records, Bureau of the Census.

Meats Continue to Move Out of Cold Storage in July; Volume Down Sharply

MEATS continued to move out of cold storage during July in considerable volume. Total stocks by the close of the month had fallen to 592,820,000 lbs. from 693,969,000

on the same date a year earlier.

Beef stocks at 128,319,000 lbs. were about 7,000,000 lbs. below June 30 holdings of 135,508,000 lbs., but about 23,000,000 lbs. larger than at

U. S. COLD STORAGE MEAT STOCKS, JULY 31, 1956

	July 31 1956	July 31 1955	June 30 1956	5-Yr. Av. 1951-55
1,000 lbs.	1,000 lbs.	1,000 lbs.	1,000 lbs.	1,000 lbs.
Beef frozen	119,429	96,668	127,085	114,089
In cure and cured	8,890	8,379	8,423	8,797
Total beef	128,319	105,045	135,508	122,886
Pork, frozen	210,374	181,976	289,578	243,306
In cure and cured	21,377	22,421	26,348	39,096
Pork, S. P. in cure and cured	73,408	80,305	77,512	111,309
Total pork	205,519	197,962	393,538	394,241
Lamb and mutton, frozen	7,959	8,597	8,620	8,662
Veal, frozen	12,621	10,193	13,752	10,622
All offal	52,000	51,395	55,036	54,143
Canned meat and meat products	71,006	42,303	72,664	43,243
Sausage room products	15,596	13,913	14,851	15,470
Total, all meats	592,820	529,408	603,969	649,567

The government holds in cold storage outside of processors' hands 5,013,000 lbs. of beef and 11,387,000 lbs. of pork.

lbs. a month before. However, as output for the month was still fairly well above that of last year for the month, closing July inventories were about 64,000,000 lbs. larger than the 529,408,000 lbs. of meat in storage

the close of July last year.

Pork holdings totaling 305,319,000 lbs. were down about 88,000,000 lbs. since the end of June, but about 7,000,000 lbs. larger than July 31, 1955 inventories of 297,962,000 lbs.

PROCESSED MEATS . . . SUPPLIES

AMI PROVISION STOCKS

Pork stocks, as reported to the American Meat Institute, totaled 171,-900,000 lbs. on August 11 compared with 175,600,000 lbs. a year earlier.

Lard stocks totaled 95,200,000 lbs., or 82 per cent above the 52,-300,000 lbs. last year.

The accompanying table shows stocks as percentages of holdings two weeks before and a year earlier.

	Aug. 11 stocks as Percentage of Inventories on July 28	Aug. 13
HAMS:		
Cured, S.P.-D.C.	102	96
Frozen for cure, S.P.-D.C.	87	183
Total hams	95	122
PICNICS:		
Cured, S.P.-D.C.	89	71
Frozen for cure, S.P.-D.C.	71	75
Total picnics	78	73
BELLIES:		
Cured, D.S.	74	54
Frozen for cure, D.S.	74	144
Cured, S.P.-D.C.	92	93
Frozen for cure, S.P.-D.C.	79	131
OTHER CURED MEATS:		
Cured and in cure	90	89
Frozen for cure	85	71
Total other	88	82
FAT BACKS:		
Cured, D.S.	88	107
FRESH FROZEN:		
Loins, spareribs, neckbones, trimmings, other—Total	85	79
TOT. ALL PORK MEATS	85	79
LARD	96	182
RENDERED PORK FAT	89	86

Meat Price Index Lower

The wholesale price index on meats for the week ended August 7 fell off moderately to 82.4 from the several-month high of 83.7 the week before. The average primary market price index held steady at 114.2. These indexes compared with 83.4 and 110.9, respectively, for August 1955. Bureau of Labor Statistics wholesale prices indexes are calculated on the basis of the 1947-49 average of 100 per cent.

DOMESTIC SAUSAGE

(l.c.l. prices)

Pork sausage, hog cas., 42	@45
Pork saus., bulk, 1-lb., 34½@38	
Pork sausage, sheep cas.,	
1-lb. pkge.	47 @52
Pork sausage, sheep cas.,	
5-6-lb. pkge.	48 @52
Frankfurters, sheep cas., 50½@56	
Frankfurters, skinless.	40 @43
Bologna, (ring)	42 @45
Bologna, artificial cas., 33½@39	
Smoked Liver, hog bungs, 41½@49	
Smoked Liver, art. cas., 34½@39	
Polish sausage, smoked.	48 @58
New Eng. Luncheon, spec.	57 @66
Olive loaf	43 @46½
Tongue and Blood	39 @42½
Pepper loaf	53½@58
Pickle & Pimento loaf, 40	@43

SEEDS AND HERBS

(l.c.l. prices)

	Ground
Whole for sausage	
Caraway seed ...	25 30
Cominos seed ...	26 31
Mustard seed:	
fancy 23	
yellow Amer. 17	
Oregano 34	
Coriander:	
Morocco, No. 1. 20	24
Marjoram:	
French 60	65
Sage, Dalmatian, No. 1	58 66

DRY SAUSAGE

(l.c.l. prices)

Cervelat, ch. hog bungs	87@90
Thuringer.....	47@49
Farmer.....	60@72
Hofschwein.....	71@74
B. C. Salami	76@80
Pepperoni	65@68
Genoa style salami, ch.	90@93
Cooked Salami	42@46
Sicilian	81@84
Goteborg	69@72
Mortadella	48@51

SPICES

(Basis, Chgo., orig. bbls., bags bales)

	Whole	Ground
Allspice prime	1.00	1.10
Resined	1.07	1.17
Chill. Powder	47	
Chill. Pepper	41	
Cloves, Zanzibar	59	65
Ginger, Jam., unbl.	91	98
Min. fancy Banda	3.25	3.50
West Indies	3.36	
East Indies	3.10	
Mustard, flour, fancy	37	
No. 1	33	
West India Nutmeg	1.30	
Paprika, Spanish	51	
Pepper, cayenne	54	
Pepper:		
Red, No. 1	54	
White	51	55
Black	50	54

Australia Ships Packaged Meats to United Kingdom

Substantial quantities of packaged meats are being exported from Australia to the United Kingdom, according to the Australian Meat Board. The meat shipments are consigned to the large chain stores which handle about 20 per cent of the meat sold in the U. K. At the present time retail meat shops in the U. K. generally are not equipped to handle such products. "In the years that lie ahead the bulk of our meat will be exported in that form," the board indicated.

Packaged meats are more easily handled and take up less space in storage, which results in lower costs and makes the product more competitive in foreign markets. Such meats can be transported in any ship with refrigerated space. This boneless meat may be graded and sold under identifying brand names or trade marks.

Greece To Buy 2,000 Metric Tons U. S. Lard Under P.L. 480

The U. S. Department of Agriculture has announced an agreement between the United States and Greece to finance the purchase by Greece of \$17,200,000 worth (including certain ocean transportation costs) of U. S. agricultural commodities for drachmae (Greek currency).

The agreement was negotiated under Title I of Public Law 480. It includes about 2,000 metric tons of lard valued at \$500,000.

CHICAGO LARD STOCKS

Lard inventories in Chicago on August 14 totaled 81,327,114 lbs., according to the Chicago Board of Trade. This compared with 84,185,956 lbs. in storage on July 13 and 22,578,740 lbs. on about the same date a year earlier.

Lard stocks by classes appear below as follows:

	Aug. 14 1956	July 13 1956	Aug. 12 1955
P.S. Lard (a)	61,857,222	64,205,745	16,670,303
P.S. Lard (b)
Dry Rendered Lard (a)	17,526,892	17,933,211	3,892,306
Dry Rendered Lard (b)
Other lard	1,943,000	2,047,000	2,016,131
TOTAL LARD	81,327,114	84,185,956	22,578,740

(a) Made since Oct. 1, 1955.

(b) Made previous to Oct. 1, 1955.

SOUTHEASTERN KILL

Animals slaughtered in Alabama, Florida and Georgia in June, six months 1956-55, as reported by the U. S. Department of Agriculture (0's omitted in month totals):

State	Cattle	Calves	Hogs	Sheep
Ala.	'56 19.0	'55 24.0	'56 10.2	'55 9.3
Fla.	'56 32.0	'55 36.0	'56 13.0	'55 12.7
Ga.	'56 39.0	'55 53.0	'56 20.0	'55 12.0
Totals	90.0	113.0	37.4	38.0
Jan.-June,			192.0	158.0
1956	532,000	180,300	1,637,000	1,300
Jan.-June,				
1955	577,000	190,300	1,325,000	900

Animal Foods Production

Canned food and canned or fresh frozen food component for dogs, cats and like animals, prepared under government inspection and certification in June totaled 28,520,140 lbs. This compared with 31,931,772 lbs. prepared in May and 34,164,321 lbs. in June, 1955.

Hog Bungs—	
Sow	54@ 60
Export, 34 in. cut	45@ 52
Large prime, 34 in.	34@ 36
Med. prime, 34 in.	25@ 27
Small prime	16@ 20
Middle, per set,	55@ 60
Sheep Casings (per hunk):	
26/28 mm.	5.25@ 6.00
24/26 mm.	5.50@ 6.05
22/24 mm.	4.90@ 5.25
20/22 mm.	4.00@ 4.30
18/20 mm.	3.00@ 3.25
16/18 mm.	1.85@ 2.30

CURING MATERIALS

	Cwt.
Nitrite of soda, in 400-lb. bbls., del. or f.o.b. Chgo.	\$10.31
Pure rfd., gran. nitrate of soda	5.65
Pure rfd. powdered nitrate of soda	8.65
Salt, in min. car. of 45,000 lbs., only paper sacked, f.o.b. Chgo. gran. ton	29.40
Rock salt, ton in 100-lb. bags, f.o.b. whse., Chgo.	27.40
Sugar:	
Raw, 96 basis, f.o.b. N.Y.	6.05
Refined standard cane gran. basis (Chgo.)	8.60
Packers, curing sugar, 100 lb. bags, f.o.b. Reserve, L.A., less 2%	8.35
Dextrose, per cwt.	7.59
Cereose, Reg.	7.59
Ex-Warehouse, Chicago	7.69

BEEF-VEAL-LAMB... Chicago and outside

CHICAGO

August 14, 1956

WHOLESALE FRESH MEATS

CARCASS BEEF

Steer:	
Prime, 600/700	45
Choice, 500/700	43½
Choice, 700/800	43½
Good, 500/700	37½
Bull	24
Commercial cow	20½
Canner—cutter cow	

PRIMAL BEEF CUTS

Prime:	
Hindqtrs., 5/800	55
Foreqtrs., 5/800	32½
Rounds, all wts.	47n
Td. loins, 50/70 (lcl.)	92 @ 96
Sq. chucks, 70/90	35 @ 36n
Arm chucks, 80/110	33n
Briskets	26½ @ 27
Ribs, 25/35 (lcl.)	61 @ 64
Navels, No. 1	9½
Flanks, rough No. 1.	13

Choice:

Hindqtrs., 5/800	54
Foreqtrs., 5/800	31½
Rounds, all wts.	47
Td. loins, 50/70 (lcl.)	88 @ 91
Sq. chucks, 70/90	35 @ 36
Arm chucks, 80/110	33n
Briskets (lcl.)	26½ @ 27
Ribs, 25/35 (lcl.)	54 @ 57
Navels, No. 1	9½
Flanks, rough No. 1.	13

Good:

Rounds	44 @ 45
Sq. cut chucks	31 @ 33
Briskets	25 @ 26
Ribs	45 @ 47
Loins	71 @ 75

COW & BULL TENDERLOINS

(l.c.l. prices)	
Fresh J/L C.Grade	Froz. C/L
Cow, 3/4	61 @ 63
75@77...	68 @ 70
80@83...	71 @ 73
90@95...	82 @ 84
90@95...	85 @ 87

BEEF HAM SETS

Insides, 12/up	40
Outsides, 8/up	37½
Knuckles, 7½/up	40

CARCASS MUTTON

Choice, 70/down	13@14
Good, 70/down	12@13

BEF PRODUCTS

(l.c.l. prices)

Tongues, No. 1, 100's	28½ @ 29
Hearts, reg., 100's	11½
Livers, sel., 35/50's	21
Livers, reg., 35/50's	13½
Lips, scalded, 100's	9
Lips, unscalded, 100's	7½
Tripe, scalded, 100's	7
Melts, 100's	6
Lungs, 100's	6
Udders, 100's	4%

FANCY MEATS

(l.c.l. prices)

Beef tongues, corned	41½
Veal breads,	
under 12 oz.	81
12 oz./up	98
Calf tongues, 1 lb./dn.	22
Ox tails, under ¾ lb.	10
Ox tails, over ¾ lb.	12

BEF SAUS. MATERIALS

FRESH (l.c.l. prices)

Canner—cutter cow	
meat, barrels	27½ @ 28½
Bull meat, boneless	
barrels	33 @ 33½
Beef trim, 75/85	
barrels	20 @ 20½
Beef trim, 85/90	
barrels	25½
Boneless chuck	
barrels	28 @ 28½
Beef cheek meat,	
trimmed, barrels	21½
Shank meat, bbls.	33
Beef head meat, bbls.	17½n
Veal trim, boneless,	
barrels	28 @ 29

VEAL—SKIN OFF

(l.c.l. prices)

(Carcass)	
Prime, 90/120	\$40.00 @ 41.00
Prime, 120/150	39.00 @ 40.00
Choice, 90/120	36.00 @ 38.00
Choice, 120/150	35.00 @ 38.00
Good, 50/90	31.00 @ 33.00
Good, 90/120	34.00 @ 36.00
Good, 120/150	34.00 @ 36.00
Commercial, all wts.	28.00 @ 33.00

CARCASS LAMB

(l.c.l. prices)

Prime, 35/45	45½ @ 47½
Prime, 45/55	45½ @ 47½
Choice, 30/45	45½ @ 47½
Choice, 45/55	45½ @ 47½
Choice, 55/65	45½ @ 47½

Good, all wts.	40½ @ 43½
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PACIFIC COAST WHOLESALE MEAT PRICES

Los Angeles

San Francisco

No. Portland

Aug. 14

Aug. 14

Aug. 14

STEER:

Choice:	
500-600 lbs.	\$39.00 @ 41.00
600-700 lbs.	38.00 @ 39.00

Good:	
500-600 lbs.	35.00 @ 37.00
600-700 lbs.	33.00 @ 35.00

Standard:	
350-600 lbs.	31.00 @ 35.00

COW:	
Standard, all wts.	None quoted
Commercial, all wts.	23.00 @ 25.00
Utility, all wts.	22.00 @ 24.00

Canner—cutter	
Bull, util. & com'l.	27.00 @ 30.00

FRESH CALF

(Skin-off) (Skin-off) (Skin-off)

Choice:	36.00 @ 38.00
Good:	33.00 @ 36.00

200 lbs. down	32.00 @ 34.00
200 lbs. down	30.00 @ 33.00

15.00 @ 18.00	None quoted
15.00 @ 18.00	None quoted

11.00 @ 14.00	11.00 @ 14.00
11.00 @ 14.00	11.00 @ 14.00

CHICAGO

August 14, 1956

WHOLESALE FRESH MEATS

BEEF CUTS (l.c.l. prices)

(l.c.l. prices)

Steer:	
Hindqtrs. carc.	6/700. \$45.00 @ 46.00
Prime carc.	7/800. 44.00 @ 45.00
Choice carc.	8/700. 43.50 @ 44.50
Hinds. pr.	6/700.. 58.00 @ 60.00
Hinds. pr.	7/800.. 56.00 @ 58.00
Hinds. ch.	6/700.. 56.00 @ 58.00
Hinds. ch.	7/800.. 54.00 @ 57.00

BEEF CUTS

(l.c.l. prices)

Prime steer:	
Hindqtrs. carc.	59 @ 62
Hindqtrs. carc.	60 @ 62
Hindqtrs. carc.	61 @ 62
Hindqtrs. carc.	62 @ 62
Hindqtrs. carc.	63 @ 63
Hindqtrs. carc.	64 @ 64
Hindqtrs. carc.	65 @ 65
Hindqtrs. carc.	66 @ 66
Hindqtrs. carc.	67 @ 67
Hindqtrs. carc.	68 @ 68
Hindqtrs. carc.	69 @ 69
Hindqtrs. carc.	70 @ 70
Hindqtrs. carc.	71 @ 71
Hindqtrs. carc.	72 @ 72
Hindqtrs. carc.	73 @ 73
Hindqtrs. carc.	74 @ 74
Hindqtrs. carc.	75 @ 75
Hindqtrs. carc.	76 @ 76
Hindqtrs. carc.	77 @ 77
Hindqtrs. carc.	78 @ 78
Hindqtrs. carc.	79 @ 79
Hindqtrs. carc.	80 @ 80
Hindqtrs. carc.	81 @ 81
Hindqtrs. carc.	82 @ 82
Hindqtrs. carc.	83 @ 83
Hindqtrs. carc.	84 @ 84
Hindqtrs. carc.	85 @ 85
Hindqtrs. carc.	86 @ 86
Hindqtrs. carc.	87 @ 87
Hindqtrs. carc.	88 @ 88
Hindqtrs. carc.	89 @ 89
Hindqtrs. carc.	90 @ 90
Hindqtrs. carc.	91 @ 91
Hindqtrs. carc.	92 @ 92
Hindqtrs. carc.	93 @ 93
Hindqtrs. carc.	94 @ 94
Hindqtrs. carc.	95 @ 95
Hindqtrs. carc.	96 @ 96
Hindqtrs. carc.	97 @ 97
Hindqtrs. carc.	98 @ 98
Hindqtrs. carc.	99 @ 99
Hindqtrs. carc.	100 @ 100

BEEF CUTS

(l.c.l. prices)

Prime steer:	
City	
Hindqtrs. carc.	59 @ 62
Hindqtrs. carc.	60 @ 62
Hindqtrs. carc.	61 @ 62
Hindqtrs. carc.	62 @ 62
Hindqtrs. carc.	63 @ 63
Hindqtrs. carc.	64 @ 64
Hindqtrs. carc.	65 @ 65
Hindqtrs. carc.	66 @ 66
Hindqtrs. carc.	67 @ 67
Hindqtrs. carc.	68 @ 68
Hindqtrs. carc.	69 @ 69
Hindqtrs. carc.	70 @ 70
Hindqtrs. carc.	71 @ 71
Hindqtrs. carc.	72 @ 72
Hindqtrs. carc.	73 @ 73
Hindqtrs. carc.	74 @ 74
Hindqtrs. carc.	75 @ 75
Hindqtrs. carc.	76 @ 76
Hindqtrs. carc.	77 @ 77
Hindqtrs. carc.	78 @ 78
Hindqtrs. carc.	79 @ 79
Hindqtrs. carc.	80 @ 80
Hindqtrs. carc.	81 @ 81
Hindqtrs. carc.	82 @ 82
Hindqtrs. carc.	83 @ 83
Hindqtrs. carc.	84 @ 84
Hindqtrs. carc.	85 @ 85
Hindqtrs. carc.	86 @ 86
Hindqtrs. carc.	87 @ 87
Hindqtrs. carc.	88 @ 88
Hindqtrs. carc.	89 @ 89
Hindqtrs. carc.	90 @ 90
Hindqtrs. carc.	91 @ 91
Hindqtrs. carc.	92 @ 92
Hindqtrs. carc.	93 @ 93
Hindqtrs. carc.	94 @ 94
Hindqtrs. carc.	95 @ 95
Hindqtrs. carc.	96 @ 96
Hindqtrs. carc.	97 @ 97
Hindqtrs. carc.	98 @ 98
Hindqtrs. carc.	99 @ 99
Hindqtrs. carc.	100 @ 100

BEEF CUTS

(l.c.l. prices)

Prime steer:	

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PORK AND LARD . . . Chicago and outside

CHICAGO PROVISION MARKETS

From The National Provisioner Daily Market Service

CASH PRICES

(Carlot basis, Chicago price zone, Aug. 15, 1956)

SKINNED HAMS

	Frozen	Fresh or F.F.A.	BELLIES	Frozen
42½	10/12	42½	23n	6/8
43	12/14	43%	23	8/10
44%	14/16	44%	23½@24	10/12
45½	16/18	45½	23	12/14
43	18/20	43	24n	14/16
38	20/22	38	24n	16/18
37½	22/24	37½	23½	23½
37½	25/30	37½	22½	18/20
36½	25/up. 2's in.	36½	23½	23½

Ham quotations based on product conforming to Board of Trade definition regarding new trim effective January 9, 1956.

PICNICS

Fresh or F.F.A.	Frozen	FRESH PORK CUTS	Job Lot	Car Lot
24½	4/6	24½	45	48
23½	6/8	23½	43@44	42
23½@23	8/10	23½	37@38	36½
22n	12/14	22n	34	34
22	8/up. 2's in.	22	32@34	30½

FAT BACKS

Fresh or Frozen	Cured	OTHER CELLAR CUTS	Job Lot	Car Lot
9½n	9½n	9½n	24	22½
9½n	8/10	9½n	16	16
9½n@10	10/12	10½n		
10½n	12/14	11½n		
10½n	14/16	13½n		
12½n	16/18	13½		
12½n	18/20	13½		
12½n	20/25	13½		

LARD FUTURES PRICES

NOTE: Add ½¢ to all price quotations ending in 2 or 7.

FRIDAY, AUG. 10, 1956

Open	High	Low	Close
Sept. 11.70	11.95	11.70	11.90
-72			.92
Oct. 11.92	12.12	11.90	12.10-07
Nov. 12.00	12.22	12.00	12.22-20
Dec. 13.29	13.50	13.27	13.50
Jan. 13.40	13.55	13.40	13.47
Sales: 10,800,000 lbs.			
Open interest at close Thurs., Aug. 9: Sept. 1,381, Oct. 759, Nov. 469, Dec. 212, and Jan. 2 lots.			

MONDAY, AUG. 13, 1956

Sept. 12.00	12.25	12.00	12.20a
Oct. 12.20	12.42	12.17	12.37a
-17			
Nov. 12.40	12.55	12.37	12.47a
-31			

Dec. 13.67 13.95 13.67 13.80

Jan. 13.90 13.90 13.75 13.77

Sales: 9,000,000 lbs.

Open interest at close Fri., Aug. 10: Sept. 1,351, Oct. 770, Nov. 490, Dec. 214, and Jan. 5 lots.

TUESDAY, AUG. 14, 1956

Sept. 12.20	12.20	12.02	12.02b
Oct. 12.37	12.37	12.20	12.20
Nov. 12.47	12.47	12.27	12.27
Dec. 13.80	13.80	13.70	13.70b
Jan. 13.70	13.70	13.62	13.62a

Sales: 7,680,000 lbs.

Open interest at close Mon., Aug. 13: Sept. 1,319, Oct. 790, Nov. 505, Dec. 210, and Jan. 6 lots.

WEDNESDAY, AUG. 15, 1956

Sept. 12.10	12.40	12.10	12.37
Oct. 12.30	12.55	12.27	12.55a
Nov. 12.40	12.55	12.37	12.52
Dec. 13.70	13.80	13.70	13.80a
Jan. 13.65	13.65	13.60	13.65b

Sales: 9,160,000 lbs.

Open interest at close Tues., Aug. 14: Sept. 1,298, Oct. 801, Nov. 510, Dec. 217, and Jan. 8 lots.

THURSDAY, AUG. 16, 1956

Sept. 12.40	12.50	12.35	12.35
Oct. 12.57	12.65	12.45	12.47
-60			
Nov. 12.57	12.65	12.50	12.50
Dec. 13.85	13.90	13.75	13.75
-87			

Jan. 13.70 13.75 13.70 13.72a

Sales: 9,000,000 lbs.

Open interest at close Wed., Aug. 15: Sept. 1,238, Oct. 814, Nov. 533, Dec. 234, and Jan. 16 lots.

WEEK'S LARD PRICES

P.S. or	P.S. or	Ref. in
D. R.	D. R.	50-lb.
Cash	Loose	tins
Ties	(Open	(Open
(Bo. Trade)	Mkt.)	Mkt.)
Aug. 10.	11.87½n	11.87½n
Aug. 11.	11.87½n	11.87½n
Aug. 13.	12.10n	11.76½n
Aug. 14.	12.00n	11.76½n
Aug. 15.	12.30n	12.00n
Aug. 16.	12.25n	12.12½n

HOG VALUES VARY UNEVENLY THIS WEEK

(Chicago costs and credits, first two days of the week)

Hog cut-out values varied unevenly this week as light hogs fell back a little, while minus margins on the other two were reduced. Higher prices on lean and fat cuts helped out most for heavy hogs.

180-220 lbs.—	220-240 lbs.—	240-270 lbs.—
Value	Value	Value
per cwt.	per cwt.	per cwt.
cwt.	cwt.	cwt.
alive	yield	alive
yield	yield	yield

Lean cuts	\$11.88	\$17.28	\$11.66	\$16.52	\$11.52	\$16.24
Fats cuts, lard	4.66	6.72	4.81	6.80	4.70	6.58
Ribs, trimmings, etc.	1.57	2.27	1.37	1.97	1.25	1.78
Cost of hogs	\$16.83		\$17.12		\$17.06	
Condemnation loss	.08		.08		.08	
Handling, overhead	2.00		1.81		1.51	
TOTAL COST	\$18.91	\$27.46	\$19.01	\$26.96	\$18.65	\$26.27
TOTAL VALUE	18.11	26.27	17.84	25.29	17.47	24.60
Cutting margin	\$.80	-\$1.19	-\$1.17	-\$1.67	-\$1.18	-\$1.67
Margin last week	.60	1.01	1.29	1.83	1.64	2.30

PACIFIC COAST WHOLESALE PORK PRICES

Los Angeles	San Francisco	No. Portland
Aug. 14	Aug. 14	Aug. 14
FRESH PORK (Carcass): (Packer style)	(Shipper style)	(Shipper style)
80-120 lbs., U.S. 1-3...	None quoted	None quoted
120-170 lbs., U.S. 1-3...	\$30.00@31.50	\$29.50@31.00

FRESH PORK CUTS, No. 1:	LOINS:	JOINTS:	HAMS:	BACON, "Dry" Cure No. 1:

CHGO. FRESH PORK AND PORK PRODUCTS	Aug. 14, 1956	PHILA. FRESH PORK	Aug. 14, 1956

WESTERN DRESSED PORK CUTS—U.S. 1-3 LB.	CITY	WESTERN DRESSED PORK CUTS—U.S. 1-3 LB.	CITY
Pork loins, 8/12	\$43.00@48.00	Pork loins, 8/12	47@50
Pork loins, 12/14	49.00@45.00	Pork loins, 12/16	47@50
Hams, sknd., 10/14	47.00@49.00	Bellies, 10/12	26@30
Boston butts, 4/8	35.00@37.00	Spareribs, 3/down	38@42
Regular picnics, 4/8	24.00@26.00	Sk. hams, 10/12	47@50
Spareribs, 3/down	35.00@38.00	Sk. hams, 12/14	47@50
Pork trim., regular	22.00	Bellies, 12/16	47@50
Pork trim., spec. 80%	38.00	Spareribs, 4/8	28@32
		Boston Butts, 4/8	34@36

LOCALLY DRESSED PORK	BOX LOTS	LOCALLY DRESSED PORK	BOX LOTS
Hams, sknd., 10/14	\$49.00@52.00	Hams, sknd., 10/14	\$27.75@30.75
Pork loins, 8/12	48.00@52.00	Pork loins, 8/12	27.75@30.75
Pork loins, 12/16	48.00@49.00	Pork loins, 12/16	27.75@30.75
Boston Butts, 4/8	34.00@38.00	Boston Butts, 4/8	25.00@26.00
Picnics, 4/8	25.00@26.00	Picnics, 4/8	25.00@26.00
Spareribs, 3/down	38.00@42.00	Spareribs, 3/down	38.00@42.00

HOG-CORN RATIOS	The hog-corn ratio for barrows and gilts at Chicago for the week ended Aug. 11, 1956 was 10.7, the U. S. Department of Agriculture has reported. This ratio compared with the 10.5 ratio for the preceding week and 12.1 a year ago. These ratios were calculated on the basis of No. 3 yellow corn selling at \$1.572, \$1.109 and \$1.347 per bu. during the three periods, respectively.
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BY-PRODUCTS...FATS AND OILS

BY-PRODUCTS MARKET

Wednesday, Aug. 15, 1956

BLOOD

Unground, per unit of ammonia bulk	*4.75@5.00n
DIGESTER FEED TANKAGE MATERIAL	
Wet rendered, unground, loose:	
Low test	*5.75@6.00n
Med. test	5.25@5.50n
High test	5.00n
Liquid stick tank cars	*1.75

PACKINGHOUSE FEEDS

Carlota, ton	
50% meat, bone scraps, bagged	\$ 77.50@ 82.50
50% meat, bone scraps, bulk	75.00@ 77.50
55% meat scraps, bagged	87.50@ 90.00
55% meat scraps, bulk	85.00@ 80.00
60% digester tankage, bagged	75.00@ 80.00
60% digester tankage, bulk	72.50
80% blood meal, bagged	105.00@115.00
Steam bone meal, bagged (especially prepared)	85.00
60% steam bone meal, bagged	60.00@ 65.00

FERTILIZER MATERIALS

Feather tankage, ground, per unit ammonia	*4.25@4.50
Hoof meal, per unit ammonia	6.00@6.25n

DRY RENDERED TANKAGE

Low test, per unit prot.	*1.35@1.40n
Med. test, per unit prot.	*1.30@1.35n
High test, per unit prot.	*1.25n

GELATINE AND GLUE STOCKS

Cwt.	
Calf trimmings (limed) (glue)	1.25@ 1.35
Hide trims, (green salted) (glue)	6.00@ 7.00
Cattle jaws, scraps and knuckles, per ton	55.00@57.00
Pig skin scraps (edible)	7.00@ 7.25

ANIMAL HAIR

Winter coil dried, per ton	*115.00@120.00
Summer coil dried, per ton	50.00
Cattle switches, per piece	.50@5
Winter processed, gray, lb.	21 1/2
Summer processed, gray, lb.	14n

*Delivered. n—nominal.

TALLOWS and GREASES

Wednesday, August 15, 1956

The midwest market was quiet and steady late last week in regard to tallow and greases; however, a moderate trade developed on product for eastern destination, and at steady levels. Several tanks of choice white grease, all hog, sold at 7 1/4c, c.a.f. New York. Bleachable fancy tallow was bid at 6 1/2c@6 1/4c, same delivery point. A tank of edible tallow sold at 9 1/4c, Chicago basis.

The market at the start of the new week displayed a firm to strong undertone. A few tanks of bleachable fancy tallow traded at 6 1/2c, c.a.f. Chicago. Eastern users raised their ideas fractionally. Choice white grease, all hog, sold at 7 1/4c, c.a.f. East. Bleachable fancy tallow was at 6 1/2c@7c, same destination. Edible tallow traded at 8 3/4c, f.o.b. River points, and 9 1/4c, Chicago and Chicago basis, volume undisclosed.

Several tanks of choice white grease, all hog, moved 1/2c higher again at 7 1/4c, c.a.f. New York. Later

asking price was 7 1/2c. Regular production bleachable fancy tallow was bid at 6 1/2c@7c, c.a.f. East, and hard body material was indicated at 7 1/2c. Reports were that bleachable fancy tallow sold at 6 1/2c, c.a.f. Chicago; however, confirmation was lacking. Some sellers asked 8 3/4c and up to 9c, f.o.b. River, on edible tallow.

It was reported that bleachable fancy tallow traded at 6 1/2c@6 1/4c, c.a.f. Chicago, several tanks involved. Offerings were still light in the Midwest. Choice white grease, all hog, was bid at 7 1/4c, c.a.f. East, but held 1/4c higher. No change was registered on bleachable fancy tallow, that delivery point. Traders talked 7 1/4c, c.a.f. New Orleans, on choice white grease, all hog. Some Mexican inquiry was reported on edible tallow, and reports were that the same was held at 9c, f.o.b. River points. Last sale was at 8 3/4c, f.o.b. River.

TALLOWS: Wednesday's quotations: edible tallow, 8 3/4c f.o.b. River and 9 1/4c, Chicago basis; original fancy tallow, 6 1/2c@6 1/4c; bleachable fancy tallow, 6 1/2c@6 1/4c; prime tallow,

[Continued on page 67]

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JANUARY-JUNE 1956 MEAT SCRAPS, TANKAGE OUTPUT NEW RECORD

Production of meat scraps and tankage in the first six months of 1956 reached a record total of nearly 563,000 tons. This is about 12 per cent larger than the combined tonnage produced in the first half of 1955 and 2 per cent more than in the last half of 1955, according to reports made by packers, processors and rendering plants to the Agricultural Marketing Service of the U. S. Department of Agriculture.

Sharply increased production of meat scraps totaling 15 per cent more than the January-June 1955 period accounted for most of the increase over last year's

output. The six months' 1956 total of over 459,000 tons of meat scraps exceeds any previous half year on record and includes sizable increases over the previous year for each month. Tankage production, however, increased by only about 1 per cent above the 1955 level.

Data for 1956 presented in this report represent the usual virtually complete coverage of the nation's operating capacity for meat scraps and tankage. Reported production by months since 1953 and United States annual totals for 1946-1955 are shown below.

MEAT SCRAPS AND DIGESTER OR FEEDING TANKAGE

Reported U. S. Production, by months, January 1953-December 1956

Month	MEAT SCRAPS (OR MEAT MEAL)			TANKAGE (DIGESTER OR FEEDING)		
	1953 Tons	1954 Tons	1955 Tons	1953 Tons	1954 Tons	1955 Tons
January	62,410	68,789	66,183	75,222	21,487	19,769
February	55,090	64,033	62,680	75,864	19,612	17,669
March	59,986	68,772	67,470	76,487	18,203	16,790
April	64,135	68,719	65,213	75,210	17,553	16,316
May	66,362	65,735	66,548	80,794	18,615	16,544
June	60,034	68,001	71,936	75,622	17,559	16,830
Totals	374,017	404,049	400,030	459,199	113,029	103,918
July	70,015	67,195	267,982	18,522	17,399
August	68,841	66,483	73,218	19,194	20,042
September	68,408	68,869	72,795	18,177	18,329
October	73,753	68,179	73,724	18,745	18,783
November	67,795	69,738	73,196	21,340	21,308
December	70,506	69,398	77,278	19,985	20,775
Totals	419,318	409,862	438,193	115,963	116,636
12 Months	793,335	813,911	838,223	228,962	220,554

¹Does not include tankage produced for fertilizer. ²Revised.

MEAT SCRAPS AND TANKAGE: U.S. Annual Production (Tons) 1946-52

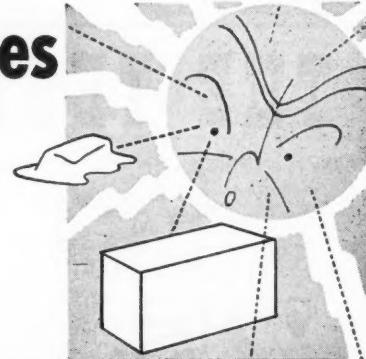
	1946	1947	1948	1949	1950	1951	1952
Meat scraps	514,273	543,390	568,627	577,684	605,053	641,212	693,657
Tankage	152,153	179,404	185,391	196,902	202,229	208,389	210,625

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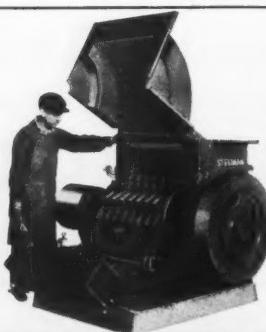


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[Continued from page 65]

6½@6¼c; special tallow, 5%@6c; No. 1 tallow, 5½@5¾c; and No. 2 tallow, 5@5¾c.

GREASES: Wednesday's quotations: choice white grease, not all hog, 6½@6¼c; B-white grease, 5%@6c; yellow grease, 5½@5¾c; house grease, 5@5¾c; and brown grease, 4¾@5c. Choice white grease, all hog, was quoted at 7%c, c.a.f. East.

EASTERN BY-PRODUCTS

New York, Aug. 15, 1956

Dried blood was quoted Wednesday at \$4.25@\$4.50 nominal per unit of ammonia. Low test wet rendered tankage was listed at \$4.50 per unit of ammonia and dry rendered tankage was priced at \$1.15.

N.Y. COTTONSEED OIL FUTURES

FRIDAY, AUG. 10, 1956

	Open	High	Low	Close	Prev. Close
Sept.	14.02b	14.09	14.05
Oct.	14.58b	14.62	14.55b
Dec.	14.49b	14.50	14.53
Jan.	14.40b	14.40b	14.43b
Mar.	14.44b	14.45b	14.45b
May.	14.40b	14.44	14.42b
July.	14.40b	14.40b	14.43
Sept.	14.32b	14.35b	14.38b
Sales: 225 lots.					

MONDAY, AUG. 13, 1956

	Open	High	Low	Close	Prev. Close
Sept.	14.60b	15.17	14.70	15.17	14.69
Oct.	14.58b	15.05	14.67	15.05	14.62
Dec.	14.48	14.92	14.48	14.92	14.50
Jan.	14.40b	14.80b	14.40b
Mar.	14.47	14.70	14.46	14.80b	14.45b
May.	14.47	14.69	14.47	14.80b	14.44
July.	14.42b	14.77b	14.40b
Sept.	14.37b	14.70b	14.35b
Sales: 253 lots.					

TUESDAY, AUG. 14, 1956

	Open	High	Low	Close	Prev. Close
Sept.	15.02b	15.12	14.60	14.75b	15.17
Oct.	14.94	15.00	14.70	14.72	15.05
Dec.	14.90	14.90	14.60	14.60	14.92
Jan.	14.70b	14.75	14.75	14.77b	14.72
Mar.	14.72b	14.77	14.60	14.50b	14.80b
May.	14.74b	14.77	14.60	14.50b	14.80b
July.	14.70b	14.82	14.81	14.45b	14.77b
Sept.	14.58	14.58	14.55	14.35b	14.70b
Sales: 403 lots.					

WEDNESDAY, AUG. 15, 1956

	Open	High	Low	Close	Prev. Close
Sept.	14.70b	14.80	14.63	14.79	14.75b
Oct.	14.67b	14.75	14.75	14.77b	14.72
Dec.	14.64	14.69	14.54	14.58b	14.60
Jan.	14.50b	14.60b	14.57b
Mar.	14.50	14.63	14.35	14.65	14.50b
May.	14.50b	14.68	14.56	14.61b	14.50b
July.	14.48b	14.57b	14.45b
Sept.	14.30b	14.36b	14.35b
Sales: 212 lots.					

VEGETABLE OILS

Wednesday, Aug. 15, 1956

	Crude cottonseed oil, f.o.b.	12½n
Valley	12½n
Southeast	12½n
Texas	12½@13½n	12½n
Corn oil in tanks, c.o.b., mills	12½n	12½n
Soybean oil, Dextratur basis	12½n	12½n
Peanut oil, f.o.b., Pacific Coast	13¾n	13¾n
Coconut oil, f.o.b., Pacific Coast	11½n	11½n
Cottonseed foots:		
Midwest and West Coast	1½n	1½n
East	1¾n	1¾n

OLEOMARGARINE

Wednesday, Aug. 15, 1956

	White domestic vegetable	26
Yellow quarters	28
Milk churned pastry	26
Water churned pastry	25

OLEO OILS

Wednesday, Aug. 15, 1956

	Prime oleo stearine (slack barrels)	11@11½%
Extra oleo oil (drums)	18
Prime oleo oil (drums)	17@17½	17@17½

n—nominal. a—asked. pd—paid.

HIDES AND SKINS

Steady levels maintained in big packer hide market—Small packer market steady to strong as to location—Country hides mostly sold steady—River kip sold 1c up at 30c—Choice No. 1 shearlings in demand and sold at 3.00.

CHICAGO

PACKER HIDES: An estimated volume of 120,000 to 125,000 hides changed hands last week and, as a result, big packers were in a well sold out position on Monday of the new week. Most selections of hides were bid steady.

Tuesday's bulk of sales involved light native cow hides, and Rivers brought 16c while Northerns sold at 15c. Also traded were heavy native steers at 13c for Rivers and 13½c for Chicago stock. Heavy native cows, all points, sold at 13c. Branded cows sold steady at 12c and 12½c.

Despite the fact that steady levels were maintained during the day, the actual trend of the overall market had not been established.

A few selections of hides continued to trade steady at midweek. Branded steers sold at 11c on butts and 10c on Colorados, branded cows at 12c and 12½c, and light native cows at 16c, light native steers at 15c. Evansville heavy native cows reportedly sold at 13½c.

SMALL PACKER AND COUNTRY HIDES: The small packer hide market was mixed. The overall trend appeared steady to strong. Some 50@52-lb. average sold at 12½c and 13c in the Midwest, with other trading out of mideast locations reported at 13½c. The 60-lb. average was mostly nominal at 10@10½c in the Midwest, but the market for this average was considerably stronger for mideastern production. Country 48@50-lb. average straight locker butchers sold at 10@10½c, while mixed lots, including renderers, reportedly brought 9½c.

CALFSKINS AND KIPSKINS: In activity late last week, St. Paul and Evansville heavy calf sold at 52½c, steady. On Monday of this week River kip and overweights sold steady at 29c and 27c, and Southwesterns brought 28c and 26c, respectively. At midweek, River kip sold up 1c at 30c, and Southwestern kip and overweights sold steady.

SHEEPSKINS: There was good demand for shearlings this week, but inquiry was generally for good and

choice quality lots. A car of choice No. 1 shearlings, with fall clips included, sold at 3.00 on the shearlings and 3.50 on the clips. A car of poorer quality No. 1 shearlings sold at 2.50. A softer undertone was reported on No. 2 and No. 3 shearlings, although it was thought a good lot of No. 2 shearlings would possibly bring 1.90. Dry pelts continued unchanged at 22½@25c. The pickled skin market was easier, with sales of sheep at 12.00 and lambs at 11.00.

CHICAGO HIDE QUOTATIONS

PACKER HIDES

	Week ended Aug. 15, 1956	Cor. Week 1955
Lgt. native steers	15 @15½n	14 @14½n
Hvy. nat. steers	13 @13½n	13½ @14½n
Ex-Lgt. nat. steers	19n	11n
Butt-brand. steers	11n	11n
Colorado steers	10n	10½n
Light Texas steers	13n	-----
Ex-Lgt. Texas steers	16½n	14½n
Heavy native cows	13n	12½ @13n
Light nat. cows	15 @16n	12½ @13½
Branded cows	12 @12½n	10½ @11n
Native bulls	9½ @9n	9 @9½n
Branded bulls	8½ @8n	8 @8½n
Calfskins:		
Northerns, 10/15	47½ @52½n	47½n
10 lbs./down	45n	52½n
Kips, Nor., nat., 15/25	30	29½n

SMALL PACKER HIDES

STEERS AND COWS:	
60 lbs. and over	10 @10½n
50 lbs.	12 @12½n

SMALL PACKER SKINS

Calfskins, all wts.	...34 @36n	32 @35n
Kipskins, all wts.	22 @24n	18 @20n

SHEEPSKINS

Packer shearlings:	
No. 1	2.50 @ 3.00
Dry Pelts	22½ @25n

Horsehides, Untrim.	9.50 @10.00n	7.75 @8.25n
Sales: 1 lot.		

MONDAY, AUG. 13, 1956

	Open	High	Low	Close
Oct.	13.50b	13.58	13.45	13.45
Jan.	13.20b	13.25	13.25	13.20b—30a
Apr.	13.20b	13.33	13.23	13.20b—30a
July.	13.20b	13.30	13.22b	13.22b—30a
Oct.	13.25b	13.30	13.30	13.30
Jan.	13.30b	13.30	13.35b	40a
Sales: 24 lots.				

TUESDAY, AUG. 14, 1956

	Open	High	Low	Close
Oct.	13.30b	13.45	13.35	13.35b—50a
Jan.	13.25b	13.32	13.38	13.28b—35a
Apr.	13.25b	13.30	13.30	13.28b—40a
July.	13.24b	13.33b—45a
Oct.	13.25b	13.38b—55a
Jan.	13.30b	13.40b—60a
Sales: 41 lots.				

WEDNESDAY, AUG. 15, 1956

	Open	High	Low	Close
Oct.	13.35	13.60	13.35	13.57b—60a
Jan.	13.25b	13.32	13.38	13.50—52
Apr.	13.25b	13.30	13.40	13.44b—51a
July.	13.20b	13.30	13.30	13.30b—60a
Oct.	13.30b	13.50b—65a
Jan.	13.40b	13.55b—75a
Sales: 20 lots.				

LIVESTOCK MARKETS...Weekly Review

LIVESTOCK AT 63 MARKETS

A summary of receipts and disposition of livestock at 63 public markets during June 1956 and 1955, as reported by the U. S. Department of Agriculture:

CATTLE

	Saleable receipts	Total receipts	Local slaughter
June 1956	1,490,378	1,787,153	1,020,416
May 1956	1,473,277	1,771,010	1,040,600
June 1955	1,474,822	1,748,653	1,027,603
Jan.-June 1956	8,815,595	10,460,255	6,151,716
Jan.-June 1955	8,761,230	10,371,668	5,879,894
5-yr. av. (June 1951-55)	1,327,783	1,579,534	859,110

CALVES

	June 1956	May 1956	June 1955
June 1956	271,015	358,300	210,699
May 1956	271,962	353,047	268,390
June 1955	287,631	373,456	227,501
Jan.-June 1956	1,617,486	2,060,367	1,274,216
Jan.-June 1955	1,739,106	2,244,737	1,339,080
5-yr. av. (June 1951-55)	298,417	382,949	220,962

HOGS

	June 1956	May 1956	June 1955
June 1956	1,790,590	2,470,580	1,718,310
May 1956	1,971,891	2,748,622	1,954,926
June 1955	1,601,937	2,140,342	1,417,462
Jan.-June 1956	15,231,788	18,596,377	13,323,706
Jan.-June 1955	11,284,433	15,645,735	10,934,869
5-yr. av. (June 1951-55)	1,749,893	2,376,164	1,559,044

SHEEP AND LAMBS

	June 1956	May 1956	June 1955
June 1956	598,384	1,047,353	533,820
May 1956	551,646	1,054,162	569,757
June 1955	668,750	1,109,916	572,617
Jan.-June 1956	3,490,115	6,590,880	3,614,268
Jan.-June 1955	3,944,567	7,187,055	3,777,378
5-yr. av. (June 1951-55)	629,833	1,084,025	551,418

Livestock Better Fed Than Humans, Says Drug Official

A major chemical company executive says farm animals are eating better than humans because they get Aureomycin in their feed and people don't.

"Animal biologists and nutritionists are far out in front of their colleagues in human research in realizing the benefits of antibiotics," the official declared. "As a result, we are feeding pigs, beef cattle, sheep and poultry more scientifically than we are feeding humans."

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KINDS OF LIVESTOCK KILLED

SALABLE AND DRIVEN-IN RECEIPTS AT 63 MARKETS

The classification of livestock slaughtered under federal inspection during June 1956, compared with May 1956 and June 1955 is shown below:

	June 1956	May 1956	June 1955
Cattle:			
Steers	55.0	58.9	52.5
Heifers	12.6	12.3	13.1
Cows	29.9	26.7	31.6
Bulls & Stags	2.5	2.1	2.8
Total ¹	100.0	100.0	100.0
Canners & Cutters ²	16.9	13.7	17.2
Hogs:			
Sows	22.4	13.6	28.2
Barrows & Gilts	76.7	85.9	70.8
Stags & Boars	.9	.5	1.0
Total ¹	100.0	100.0	100.0
Sheep and Lambs:			
Lambs & Yearlings	90.8	93.4	92.8
Sheep	9.2	6.6	7.2
Total ¹	100.0	100.0	100.0

¹Based on reports from packers. ²Totals based on rounded numbers. ³Included in cattle classification.

Cattle Hide Exports Down

Exports of cattle hides in the first five months of this year totaled 2,125,000 pieces, according to the National Hide Association. This compared with 2,360,000 in the same 1955 period. Calfskin exports were 850,000 against 690,000 and exports of kip-skins declined to 392,000 compared with 735,000 in the first five months of 1955.

ST. LOUIS HOGS IN JULY

Hog receipts, weights and range of prices at the St. Louis NSY were reported by H. L. Sparks & Co., as follows:

	July	1955
Hogs received	250,587	154,373
Highest top price	\$17.75	\$20.50
Lowest top price	16.75	17.00
Average price	16.56	17.86
Average weight, lbs.	212	208

TOTAL SALABLE RECEIPTS*

	June 1956	June 1955
Cattle	1,480,378	1,474,822
Calves	271,015	287,631
Hogs	1,790,590	1,601,937
Sheep	598,384	668,750

TOTAL DRIVEN-IN RECEIPTS

	June 1956	June 1955
Cattle	1,511,062	1,483,660
Calves	314,251	332,625
Hogs	2,161,186	1,904,729
Sheep	672,340	739,490

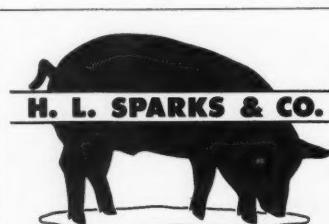
*Do not include through shipments and direct shipments to packers when such shipments pass through the stockyards.

Driven-in receipts at 63 public markets constituted the following percentages of total June receipts: Cattle, 84.6; calves, 87.7; hogs, 87.3, and sheep, 64.2. Percentages in 1955 were 84.8, 89.1, 89.0 and 65.8.

Lower Prices Bring 11% Drop in Canadian Pig Crop

The 1956 spring pig crop in Canada was estimated to be 11 per cent smaller than a year earlier. Seven per cent fewer sows are expected to farrow during the fall season of 1956 compared with a year earlier, according to the official pig crop survey of June 1.

On June 1 there were 6½ per cent fewer hogs on Canadian farms and all of this decrease was in hogs under six months of age. The size of the pig crop points to a reduction in hog slaughter beginning this fall and which will continue until about midyear 1957. Sharply lower prices for hogs in late 1955 and early 1956 were the principal cause for the smaller production.



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PACKERS' PURCHASES

Purchases of livestock by packers at principal centers for the week ended Saturday, August 11, 1956, as reported to the National Provisioner:

CHICAGO

Armour, 7,825 hogs. Shippers, 9,508, hogs; and others, 17,579 hogs.

Totals: 22,112 cattle, 871 calves, 34,912 hogs, and 4,920 sheep.

KANSAS CITY

	Cattle	Calves	Hogs	Sheep
Armour	3,024	971	1,888	2,118
Swift	4,500	999	2,015	1,442
Wilson	1,044	—	2,813	—
Butchers	7,916	149	1,276	—
Others	629	—	2,451	1,579
Totals	17,763	2,119	11,373	5,139

OMAHA

	Cattle	Calves	Hogs	Sheep
Armour	5,901	5,105	1,954	—
Cudahy	3,325	4,590	1,710	—
Swift	4,931	5,179	2,689	—
Wilson	2,613	3,946	1,595	—
Am. Stores	466	—	—	—
Cornhusker	882	—	—	—
O'Neill	754	—	—	—
Neb. Beef	542	—	—	—
Gr. Omaha	686	—	—	—
Rothschild	1,317	—	—	—
Roth	869	—	—	—
Kingan	1,481	—	—	—
Omaha	427	—	—	—
Union	943	—	—	—
Others	528	8,698	—	—
Totals	25,579	27,518	7,848	—

E. ST. LOUIS

	Cattle	Calves	Hogs	Sheep
Armour	3,523	1,017	9,266	2,614
Swift	3,506	2,438	10,026	2,046
Hunter	1,037	—	7,112	—
Heil	—	—	2,205	—
Krey	—	—	5,584	—
Totals	8,066	3,455	34,193	4,660

ST. JOSEPH

	Cattle	Calves	Hogs	Sheep
Swift	3,133	351	8,777	1,738
Armour	4,189	305	4,932	2,063
Others	4,396	4,120	988	10,888
Totals	*11,718	4,776	14,697	14,689

*Do not include 101 cattle, 108 calves, 2,598 hogs and 4,522 sheep direct to packers.

SIOUX CITY

	Cattle	Calves	Hogs	Sheep
Armour	3,591	29	4,730	1,433
S.C. Dr.	—	—	—	—
Beef	2,161	—	3,846	1,679
Swift	3,761	—	—	—
Butchers	2,964	1	9	191
Others	6,935	5	9,834	191
Totals	19,412	35	18,419	3,903

WICHITA

	Cattle	Calves	Hogs	Sheep
Cudahy	1,614	557	2,983	—
Dunn	136	—	—	—
Sunflower	98	—	—	—
Dold	109	—	778	—
Excel	564	—	—	—
Kansas	421	—	—	—
Armour	100	—	247	—
Swift	—	—	372	—
Others	1,436	—	71	1,376
Totals	4,478	557	3,832	1,995

OKLAHOMA CITY

	Cattle	Calves	Hogs	Sheep
Armour	3,083	575	1,303	570
Wilson	2,709	732	949	786
Others	4,063	781	1,006	—
Totals	*9,855	2,068	3,258	1,356

*Do not include 1,570 cattle, 788 calves, 6,346 hogs and 2,512 sheep direct to packers.

LOS ANGELES

	Cattle	Calves	Hogs	Sheep
Armour	51	40	331	—
Cudahy	—	—	—	—
Swift	386	—	—	—
Wilson	114	—	—	—
Comm'l	892	—	—	—
Ideal	744	—	—	—
United	532	—	486	—
Atlas	616	—	—	—
Goldring	338	21	—	—
Harman	325	—	—	—
Others	2,720	664	1,196	—
Totals	6,698	726	2,013	—

MILWAUKEE

	Cattle	Calves	Hogs	Sheep
Packers	448	2,192	3,613	739
Others	2,156	1,890	145	357
Totals	2,604	4,082	3,758	1,096

CINCINNATI

	Cattle	Calves	Hogs	Sheep
Gall	249	—	—	389
Schlaeter	249	65	—	—
Others	4,189	999	15,650	2,348
Totals	4,438	1,064	15,650	2,348

ST. PAUL

	Cattle	Calves	Hogs	Sheep
Armour	5,809	2,749	13,703	1,745
Bartusch	1,066	—	—	—
Rifkin	797	25	—	—
Superior	1,728	—	—	—
Swift	6,705	2,273	19,255	2,811
Others	2,326	1,333	9,198	451
Totals	18,432	6,380	42,156	4,507

FORT WORTH

	Cattle	Calves	Hogs	Sheep
Armour	1,755	2,671	3,544	4,132
Swift	2,746	1,066	1,898	4,248
Morrell	883	5	—	—
City	418	11	52	—
Rosenthal	349	65	—	—
Totals	6,151	3,848	3,484	8,380

TOTAL PACKER PURCHASES

	Cattle	Calves	Hogs	Sheep
Week ended Aug. 11	Up to week	Same week	Prev. week	1955
Cattle	157,306	184,547	174,868	—
Hogs	215,263	228,381	205,234	—
Sheep	60,630	66,231	57,638	—

CORN BELT DIRECT TRADING

Des Moines, Aug. 15—Prices at the ten concentration yards in Iowa and Minnesota were quoted by the USDA as follows:

Barrows, gilts, U.S. No. 1-3:
 120-180 lbs. \$13.50@15.75
 180-240 lbs. 15.50@17.10
 240-270 lbs. 15.75@17.10
 270-330 lbs. 14.85@16.35
 Sows, choice:
 270-330 lbs. \$15.00@15.85
 330-400 lbs. 14.00@15.15
 400-550 lbs. 12.25@14.15

Corn belt hog receipts were reported by the U.S. Department of Agriculture as follows:

This week	Last week	Last week	
est.	actual	actual	
Aug. 9	39,000	32,500	42,000
Aug. 10	41,000	29,300	39,000
Aug. 11	26,500	20,000	31,000
Aug. 12	53,000	53,000	54,500
Aug. 13	43,000	43,000	50,000
Aug. 14	42,000	49,000	46,000

LIVESTOCK PRICES AT INDIANAPOLIS

Livestock prices at Indianapolis on Wednesday, Aug. 15 were as follows:

CATTLE:
 Steers, ch. & pr. \$24.00@22.00
 Steers, good 19.00@22.50
 Heifers, good & ch. 18.50@24.00
 Cows, util. & com'l. 10.00@12.00
 Cows, can. & cut. 8.00@11.00
 Bulls, util. & com'l. 13.50@14.25
 Bulls, good (beef).... 12.50@13.00

VEALERS:
 Choice & prime \$22.00@23.00
 Good & choice 20.00@22.00
 Calves, gd. & ch. 16.00@18.00

HOGS:
 U.S. 1-3, 120/160.... \$12.50@14.50
 U.S. 1-3, 180/200.... 14.50@16.75
 U.S. 1-3, 180/200.... 16.25@17.25
 U.S. 1-3, 200/220.... 16.75@17.25
 U.S. 1-3, 220/240.... 16.75@17.25
 U.S. 1-3, 240/270.... 16.50@17.00
 U.S. 1-3, 270/300.... 16.25@16.75
 Sows, 180/200 14.75@16.00

LAMBHS:
 Ch. & prime \$21.00@22.00
 Utility & good 16.00@19.00

WEEKLY INSPECTED SLAUGHTER

Slaughter of livestock at major centers during the week ended Aug. 11, 1956 (totals compared) was reported by the U.S. Department of Agriculture as follows:

	Cattle	Calves	Hogs	Lambs	Sheep & Lambs
Boston, New York City Area ¹	12,266	12,749	49,139	45,968	Not Available
Baltimore, Philadelphia	7,949	1,527	25,429	3,094	—
Chicago	18,240	9,068	94,947	17,270	—
St. Paul, Wis.	31,091	15,725	79,272	10,748	—
St. Louis Area ²	15,546	6,230	73,819	9,929	—
Omaha Area	31,445	812	53,506	11,638	—
Kansas City	18,301	4,113	20,160	9,595	—
Iowa-S. Minnesota ³	41,677	10,469	233,963	30,699	—
Louisville, Evansville, Nashville	10,537	9,813	38,956	Not Available	Not Available
Georgia-Alabama Area ⁴	7,886	4,906	22,310	Available	Available
St. Jo'ph., Wichita, Okla. City	22,049	6,519	35,394	13,280	—
Ft. Worth, Dallas, San Antonio	23,777	10,500	33,830	23,996	—
Denver, Ogden, Salt Lake City	17,060	1,294	15,372	23,063	—
Portland, Seattle, Spokane	25,656	3,653	27,496	30,774	—
GRAND TOTALS	315,353	107,066	841,899	246,959	—
Total same week 1955	320,822	106,645	804,336	236,009	—
Total previous week	318,936	107,329	814,719	238,103	—

¹Includes Brooklyn, Newark and Jersey City. ²Includes St. Paul, Sioux City, Milwaukee, Green Bay, Wis. ³Includes St. Louis National Stockyards, E. St. Louis, Ill., and St. Louis, Mo. ⁴Includes Cedar Rapids, Des Moines, Fort Dodge, Mason City, Marshalltown, Ottumwa, Storm Lake, Waterloo, Sioux City, Iowa, and Albert Lee, Austin, Minn. ⁵Includes Birmingham, Dothan, Montgomery, Ala., and Albany, Atlanta, Columbus, Moultrie, Thomasville, Tifton, Ga. ⁶Includes Los Angeles, Vernon, San Francisco, San Jose, Vallejo, Calif.

Average prices per cwt. paid for specific grades of steers, calves, hogs and lambs at 11 leading markets in Canada during the week ended August 4 compared with the same time 1955, was reported to the National Provisioner by the Canadian Department of Agriculture as follows:

	GOOD STEERS	VEAL CALVES	HOGS*	LAMBS
STOCK-YARDS	Up to 1000 lbs.	Good and Choice	Grade B ¹	Dressed
1956	\$21.50	\$19.50	1956	1956
Toronto	21.50	19.50	21.71	26.17
Montreal	20.50	17.10	27.23	26.70
Winnipeg	20.42	18.50	19.52	20.73
Calgary	19.78	18.78	18.42	23.55
Edmonton	19.40	18.75	18.50	24.60
Lethbridge	19.60	18.62	16.15	22.00
Pr. Albert	18.25	17.85	16.85	20.75
Moose Jaw	18.50	17.75	17.50	22.75
Saskatoon	19.10	18.15	19.00	21.75
Regina	18.50	18.00	17.50	23.00
Vancouver	18.00	—	12.40	21.55

*Canadian Government quality premium not included.

SOUTHERN RECEIPTS

Receipts of livestock at six southern packing plant stockyards located in Albany, Moultrie, Thomasville, Tifton, Georgia; Dothan, Alabama, and Jacksonville, Florida during the week ended August 10:

	Cattle	Calves	Hogs
Week ended August 10	3,030	893	12,017
Week previous (five days)	2,584	813	8,984

Corresponding week last year

4,528 1,480 9,660

—

LIVESTOCK PRICES AT ST. JOSEPH

Livestock prices at St. Joseph on Wednesday, Aug. 15 were as follows:

	CATTLE:	VEAL:	HOGS:	LAMBS:
Steers, prime	\$27.75@26.00	—	—	—
Steers, choice	24.75@28.00	—	—	—
Steers, good	20.00@25.00	—	—	—
Steers, standard	17.00@19.00	—	—	—
Heifers, ch. & pr.	22.50@25.75	—	—	—
Heifers, good	18.00@22.00	—	—	—
Cows, util. & com'l.	10.50@13.00	—	—	—
Cow, can. & cut.	9.00@10.00	—	—	—
Bulls, util. & com'l.	12.50@13.50	—	—	—
Bulls, good (beef)	12.50@13.00	—	—	—
Sows, 180/200	—	—	—	—
Sows, 200/220	—	—	—	—
Sows, 220/240	—	—	—	—
Sows, 240/270	—	—	—	—

SLAUGHTER REPORTS

Special reports to THE NATIONAL PROVISIONER, showing the number of livestock slaughtered at 13 centers for the week ended August 11, 1956, compared:

CATTLE		Cor.	Prev.	Week
Week	Ended			
Aug. 11	Week			
Chicago	22,112	24,889	27,205	
Kan. City	10,882	20,866	17,020	
Omaha*	23,902	31,810	37,934	
E. St. Louis	11,524	11,203	10,935	
St. Joseph	11,652	12,389	12,158	
Sioux City	10,522	12,557	10,188	
Wichita	4,691	6,016	4,495	
New York & Jer. City	12,266	12,922	13,102	
Oklahoma City	14,301	17,435	10,661	
Cincinnati	4,096	4,845	4,633	
Denver	14,209	14,627		
St. Paul	16,106	17,096	16,500	
Milwaukee	2,540	2,079	3,373	
Totals	153,591	188,322	172,576	

HOGS

Chicago	25,404	27,029	31,332
Kan. City	11,373	12,428	8,027
Omaha*	34,210	36,252	33,782
E. St. Louis	34,198	38,529	30,088
St. Joseph	16,697	16,289	17,129
Sioux City	10,834	11,681	13,301
Wichita	9,275	9,141	9,505
New York & Jer. City	49,141	47,755	48,373
Oklahoma City	9,604	10,853	7,011
Cincinnati	11,861	11,030	17,169
Denver	32,058	29,067	33,804
St. Paul	32,958	29,067	33,804
Milwaukee	3,626	3,335	3,546
Totals	249,166	262,722	252,083

SHEEP

Chicago	4,920	2,826	4,451
Kan. City	5,139	5,867	4,122
Omaha*	10,301	6,490	12,811
E. St. Louis	4,660	6,017	4,256
St. Joseph	8,323	7,650	5,715
Sioux City	2,027	2,486	3,104
Wichita*	619	1,680	
New York & Jer. City	45,968	48,151	48,195
Oklahoma City	3,868	3,747	2,500
Cincinnati	565	924	922
Denver	15,786	13,765	
St. Paul	4,056	3,896	3,863
Milwaukee	1,006	818	912
Totals	91,632	106,338	106,061

*Cattle and calves.

Federally Inspected slaughter, including directs, Stockyards sales for local slaughter. Stockyards receipts for local slaughter, including directs.

CANADIAN KILL

Inspected slaughter of livestock in Canada for week ended Aug. 4.

CATTLE

Week ended	Same week	
Aug. 4	1956	1955
Western Canada	18,741	14,279
Eastern Canada	17,718	14,748
Totals	36,459	29,027

HOGS

Western Canada	40,641	38,608
Eastern Canada	43,947	42,737
Totals	86,588	81,345

SHEEP

Western Canada	3,653	3,120
Eastern Canada	6,772	7,132
Totals	10,425	10,252

NEW YORK RECEIPTS

Receipts of livestock at Jersey City and 41st st., New York market for week ended Aug. 11:

Cattle	Calves	Hogs*	Sheep
salable	106	16	...
Total (incl. directs)	5,003	3,051	20,538
Prev. week			16,904
Salable	132	35	...
Total (incl. directs)	5,372	3,681	19,123
			16,690

*Including hogs at 31st St.

CHICAGO LIVESTOCK

Supplies of livestock at the Chicago Union Stockyards for current and comparative periods:

RECEIPTS

	Cattle	Calves	Hogs	Sheep
Aug. 9.	1,220	205	9,740	1,390
Aug. 10.	2,862	455	5,049	1,214
Aug. 11.	124	306	2,449	679
Aug. 12..	1,373	486	7,347	1,292
Aug. 13..	7,500	300	12,500	2,000
Aug. 14..	15,000	300	8,500	2,000
*Week	so far	39,873	973	28,347
Wk. ago	40,721	1,032	26,859	1,618
Yr.	ago 39,556	994	30,118	6,581
2 years				
ago ..	42,248	1,170	31,739	5,215
**Including 443 cattle, 4,275 hogs and 1,473 sheep direct to packers.				

SHIPMENTS

	Cattle	Calves	Hogs	Sheep
Aug. 9.	3,455	8	1,690	21
Aug. 10.	1,428	24	1,718	15
Aug. 11.	166	...	412	338
Aug. 12..	6,239	50	1,180	87
Aug. 13..	4,500	...	3,000	
Aug. 14..	6,000	...	2,000	100
Week	so far	16,739	50	4,180
Wk. ago	18,859	89	5,688	279
Yr.	ago 15,742	104	4,463	1,235
2 years				
ago ..	14,271	162	2,609	982

AUGUST RECEIPTS

	1956	1955
Cattle	104,892	109,159
Calves	4,718	4,292
Hogs	101,911	94,882
Sheep	19,245	15,558

AUGUST SHIPMENTS

	1956	1955
Cattle	54,241	48,995
Hogs	19,254	12,305
Sheep	2,442	1,729

CHICAGO HOG PURCHASES

Supplies of hogs purchased at Chicago, week ended Wednesday, Aug. 15:

Week ended	Week ended	Week ended
Aug. 15	Aug. 8	
Packers' purch.	27,177	26,097
Shippers' purch.	8,337	9,825
Totals	35,514	35,922

LIVESTOCK RECEIPTS

Receipts at 20 markets for the week ended Friday, Aug. 10, with comparisons:

Cattle	Hogs	Sheep
Week date	320,000	369,000
Previous week	370,000	399,000
Same wk.	183,000	
1955	285,000	370,000
1956 to date	9,146,000	15,186,000
1955 to date	9,146,000	12,900,000
date 8,801,000	12,900,000	5,185,000

PACIFIC COAST LIVESTOCK

Receipts at leading Pacific Coast markets, week ended Aug. 9:

Cattle	Calves	Hogs	Sheep
Los Ang.	7,200	825	2,200
N. P. Iland	3,900	800	1,875
San Fran.	925	200	900
			4,000

LIVESTOCK EXPORTS-IMPORTS

United States exports and imports of livestock in May 1956-55 compared:

EXPORTS (dom.)	May	May
	1956	1955
No.	No.	No.
Cattle for breeding	1,702	2,032
Other cattle	430	475

IMPORTS:

Cattle for breeding,

Canada—

Bulls 38 33

Cows 2,403 1,783

Other Countries—

Bulls 7 ...

Cows 20 1

Cattle, other edible

Canada—

Over 700 lbs. (Dairy) 2,415 2,206

(Other) 241 2,560

200-700 lbs. 23 184

Under 200 lbs. 1,577 1,585

Mexico—

Over 700 lbs. (Dairy) 234 ...

(Other) 454 1,220

200-700 lbs. 6,133 5,551

Under 200 lbs. 79 ...

Hogs—edible 128 981

Sheep, lambs and goats, edible (dut.). 157 38

LIVESTOCK PRICES AT LEADING MARKETS

Livestock prices at five western markets on Tuesday, Aug. 14 were reported by the Agricultural Marketing Service, Livestock Division as follows:

St. L. N. S. Yds. Chicago Kansas City Omaha St. Paul

HOGS (Includes Bulk of Sales):

U.S. No. 1-3:

120-140 lbs. \$12.50-14.25

140-160 lbs. \$14.00-15.25

160-180 lbs. \$14.50-16.25

180-200 lbs. \$14.75-17.25

200-220 lbs. \$15.25-17.50

220-240 lbs. \$15.75-18.25

240-270 lbs. \$16.00-18.75

270-300 lbs. \$16.25-19.00

300-330 lbs. \$16.50-19.25

330-360 lbs. \$16.75-19.50

360-400 lbs. \$17.00-20.00

400-450 lbs. \$17.25-20.25

450-550 lbs. \$17.50-21.25

550-600 lbs. \$17.75-21.75

600-700 lbs. \$18.00-22.00

700-900 lbs. \$18.25-22.25

900-1100 lbs. \$18.50-22.50

1100-1300 lbs. \$18.75-22.75

1300-1500 lbs. \$19.00-22.75

1500-1700 lbs. \$19.25-22.75

1700-1900 lbs. \$19.50-22.75

1900-2100 lbs. \$19.75-22.75

2100-2300 lbs. \$20.00-22.75

2300-2500 lbs. \$2

